# **Board of Zoning Appeals**

**Public Notice** 



### **PUBLIC NOTICE**

The City of Greenville Board of Zoning Appeals will hold an in-person Public Hearing for the following items on **Thursday**, **January 13**, **2022 at 4:00 PM** at the **Greenville Convention Center at 1 Exposition Drive**. Those wishing to provide comment on an item may either provide written comment to staff or attend the in-person meeting.

Citizens may also view the meeting at the following web address:

https://www.greenvillesc.gov/1694/Online-Meetings

The City of Greenville Board of Zoning Appeals will hold a Public Hearing on **Thursday**, **January 13, 2022 at 4:00 PM**, for the purpose of considering the following Applications:

**OLD BUSINESS:** 

.. A.

S 21-795

Application by ABW Greenville, LLC d/b/a New Realm Brewing Company (Brian McAlpine) for a **SPECIAL EXCEPTION** to establish an "Indoor entertainment facility" and "Outdoor entertainment" use in a C-4, Central business district at **912 S Main Street** (TM# 007200-02-01600, 007200-02-01700, 007200-02-01900 & 007200-02-02000)

Documents:

S 21-795 912 S MAIN ST\_PUBLICNOTICE.PDF

**NEW BUSINESS** 

. . . . .A.

S 21-962

Application by Upstate Montessori Academy (Jennifer Kelly) for a **SPECIAL EXCEPTION** to expand a "School, private" use in an RDV, Redevelopment district at **109 N Leach Street** (TM# 007800-07-01400)

#### S 21-962 109 N LEACH ST\_PUBLICNOTICE.PDF

. . . ..

Documents relating to these applications are available for review online at greenvillesc.gov. You may contact the Planning & Development Office at (864) 467-4476 for more information.

You will have the opportunity to voice your comments at the Public Hearing. Written comments may be mailed to Planning & Development Office, PO Box 2207, Greenville, SC 29602 or emailed to planning@greenvillesc.gov. Comments received by Monday before the hearing will be forwarded ahead to the Board. Comments received after Monday will be provided to the Board at the hearing. Please reference the application number and include your name and address on all correspondence. All written comments will be made part of the public record.

In some cases, the Applicant may be required as part of the application process to hold a neighborhood meeting before the application is heard by the Board. Property owners within 1,000' of the application site would then be notified by mail. A property owner that directly abuts the proposed project or owners of 20% of parcels within 1,000' may also request a meeting. Contact the Planning and Development Office for further information.

The criteria for the Board's Decision are established in the Land Management Ordinance (Chapter 19) of the City Code. A Staff Report will provide an analysis of the Applicant's request with regard to its context, any related City plans and ordinances, and the specific decision criteria. Staff will present its conclusion to the Board on whether the request satisfies the criteria and may recommend stipulations to the Board for its consideration in granting the request. The criteria for granting Special Exceptions and Variances may be found in Sections 19-2.3.5 and 19-2.3.7, respectively (Code of Ordinances, www.greenvillesc.gov).

The Board will usually vote to grant or deny an application immediately after it considers the evidence and public testimony; however, it may decide to continue the hearing or postpone deliberation to a future date. After the Board votes to grant or deny an application, Staff will prepare a written Decision for mailing to the Applicant. Anyone having a substantial interest affected by the Decision may appeal to the Greenville County Circuit Court within thirty (30) days of the mailing of the Decision.

City of Greenville Planning and Development | 864-467-4476



memo

Following application deferral at the 11/11/21 BZA hearing, the project team hosted a neighborhood meeting on 12/1/21. Application materials have been updated based on feedback received. The following is a summary of updated relevant materials.

#### **Summary of Application**

<u>Applicant:</u> ABW Greenville, LLC d/b/a New Realm Brewing Company <u>Street Address:</u> 912 S. Main Street, Greenville, SC 29601

#### 1. Application for Special Exception

- a. Dedicated and reserved valet lot per signed valet agreement (included)
- 2. Zoning Compliance Application Establishments Serving Beer, Wine, Or Liquor
  - a. Note weekday closing time (9pm) is earlier than allowable outdoor amplified sound (10pm).

#### 3. Drawings and Photographs

- a. Repositioned stage and shielding residential building
  - i. Three draft options for biergarten layout, incorporating feedback from Dec 1, 2021 Neighborhood Meeting.
  - a. Event platform is positioned further from the neighboring residential building and sound is directed away from hard surfaces that would reverberate.
  - b. Surrounding areas are shielded from the noise source with biergarten structures, site walls, and landscaping.

#### 4. Acoustic Assessment Reports and Recommendations

- a. Thornburn Associates Report: Recommendations for noise control, including low frequency, and shielding at event platform
  - i. Recommend sound level maintained below 80 dBA as well as 80 dBC. C-weighted sound levels (dBC) are more sensitive to low-frequency noise and vibration, useful in monitoring equipment.
  - ii. Recommend a back wall and partial ceiling over the platorm to direct sound inward to the site.
  - iii. Recommend entertainers to use only the venue's loudspeaker system for greater control.

#### b. New Realm Brewing Report: Demonstrates typical noise levels at similar facilities

- i. NRB sound readings from Charleston, SC facility during two amplified entertainment events.
  - a. Location is a close comparison to proposed Greenville facility adjacent to an 11 acre apartment complex and other residences.
  - b. The average of all readings taken was 73.12 dBA. Spikes in sound recorded are clarified on page 2 of the report.
- ii. Readings were also taken at a comparable facility in Greenville's C-4 District at max capacity with a college football game on the large screen and remained under required 80dBA. (Yee-Haw Brewing Co)
- iii. At the Greenville facility, NRBC will maintain a properly calibrated Sound Level Meter on site at all times during hours of operation to ensure compliance.

#### 5. Parking Agreement

- a. **Signed and executed agreement with Southern Valet, LLC**; number of spaces to be determined upon completion of design and final seating capacity.
- b. Note that valet provider makes use of reserved and controlled lots in the West End.
- 6. <u>Letter of Support from Craig Brown, Greenville Drive</u>



Office Use Only:		
Application#	Fees Paid	
Date Received	Accepted By	

# APPLICATION FOR SPECIAL EXCEPTION CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT / PERMITTEE*: ABW G	reenville, LLC d/b/a New	Realm Brewing Company
*	Name	Title / Organization
permit may be limited to this entity. AB	W Greenville, LLC d/b/a New Hea	alm Brewing Company
APPLICANT'S REPRESENTATIVE: BI	rian McAlpine	ABW Greenville, LLC
(Optional)	Name	Title / Organization
MAILING ADDRESS: 912 S. Main S	treet, Greenville, SC 296	01
PHONE: (704)-724-5986	EMAIL: bmcalpine@new	realmbrewing.com
PROPERTY OWNER: Cigar Warehouse	e, LLC, Pendleton Properties Gv	ville LI, Zuffa International LLC
MAILING ADDRESS: 113 Ridgeland	l Drive, Greenville, SC 29	9601
PHONE: 864-304-3967	EMAIL: carter@house13	.com
	DD0D=DTV IVE0D1115	
040 C. Main Own	PROPERTY INFORMATION	ON
STREET ADDRESS: 912 S. Main Stree	t, Greenville, SC 29601	
TAX PARCEL #: see below	ACREAGE: total .923	ZONING DESIGNATION: C-4
Project property is made up of several   0072000201700, 0072000201600. Not James Carter, contact information abov	te that separate LLCs are invo	rship: 0072000201900, 0072000202000, olved but all owned by the same individual,
Refer to Article 19-4, Use Regulati		Ordinance (www.municode.com/library/)
DESCRIPTION OF PROPOSED LAND	USE:	
Outdoor entertainment Manufacturing and production - Artisan producti		

#### **INSTRUCTIONS**

1. The application and fee, **made payable to the City of Greenville**, must be received by the planning and development office no later than 5:00 pm of the date reflected on the attached schedule.

- 2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a special exception). See also Section 19-2.3.5, Special Exception Permit, for additional Information. You may attach a separate sheet addressing these questions.
- 3. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.
- 4. You must attach the required application fee: \$250,00
- 5. The administrator will review the application for "sufficiency" pursuant to Section 19-2.2.6, Determination of Sufficiency, prior to placing the application on the BZA agenda. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.

than 18 days) prior to the scheduled hearing date.
Dim MeStariant Signature
iffirm that all information submitted with this and correct to the best of their knowledge and they
acting on the applicant's behalf has made a ent places one or more restrictions on the property cord of such a restriction.
a restriction exists, it shall notify the applicant. If imely manner, or act to have the restriction its report to the Board of Zoning Appeals that nefit the applicant seeks.
of land subject of the attached application is try to, conflicts with, or prohibits the requested
APPLICANT / REPRESENTATIVE SIGNATURE DATE
PROPERTY OWNER SIGNATURE  DATE

#### APPLICANT RESPONSE TO SECTION 19-2.3.5(D)(1), STANDARDS – SPECIAL EXCEPTION

#### (YOU MAY ATTACH A SEPARATE SHEET)

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

This proposal adds value to the West End Submarket and is consistent with the Comprehensive Plan as well as uses already in the area.

See the following pages for further response.

2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN **SECTION 19-4.3, USE SPECIFIC STANDARDS**.

The project will comply with the standards of Section 19-4,3.

See the following pages for further response:

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.

The proposal maintains the character of the existing Cigar Warehouse and builds on that character for full site development. The overall use of the property is consistent with the character of the West End as an extension of Main Street.

See the following pages for further response.

4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING: VISUAL IMPACTS; SERVICE DELIVERY; PARKING AND LOADING; ODORS; NOISE; GLARE; AND, VIBRATION. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL NOT CREATE A NUISANCE.

The project will improve existing conditions of a currently vacant lot. The development will limit loading and noise by coordinating delivery times and following the standards of operations outlined in Section 19-4.3.3.

See the following pages for further response.

#### 12/20/21

# RESUBMITTAL FOLLOWING DEFERRAL UPDATED AND ADDITIONAL INFORMATION INCLUDED

# SECTION 19-2.3.5(D)(1), STANDARDS - SPECIAL EXCEPTION

#### 1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

Response: This project adds value to the West End Submarket by creating indoor and outdoor gathering space, entertainment, and food service. The tenant/applicant operates several successful and popular venues regionally and intends to provide a high quality and vibrant venue fitting in with the West End area and offering partnership and synergy with other venues such as Fluor Field, the neighboring Rhett St. Entertainment Venue, and downtown festivals and events.

Additionally, the proposed use as an Artisan Manufacturing Facility is in reference to a Brewery, to be located on the lower level of the existing building. The Brewery will produce small batch, craft brews and will offer opportunity for tours, tastings, and special events in conjunction with food service.

The Plan-It Greenville Comprehensive Plan (2009) identifies the West End Submarket as an area for retail and artists. The Greenville West Side Comprehensive Plan (2014) expands on that by referencing the Downtown Master Plan (2008), which identifies the Rhett St. area as the "Warehouse District". Goals of the "Warehouse District" include combination of adaptive reuse of existing buildings and new construction, "cool" spaces for creative, hi-tech startup businesses, and shared parking structures. The proposed project meets these goals by re-purposing an existing, unique building and creating a "cool" space for interaction and gathering.

Dedicated parking will be secured by Southern Valet and valet service provided per the attached signed agreement. The project Site Plan indicates a dedicated pick-up/drop-off location at an existing curb cut along Main Street for valet and ride-share. Additional public parking will be shared within the area as part of the Central Business District. Neighborhood centers in the Comprehensive Plan are areas within .25 miles and a 5-minute walking radius. A parking plan has been provided as part of this application to show parking opportunities within this radius and distance.

Additionally, in the Comprehensive Plan, there are concepts of a new parking structure to be located adjacent to St. Andrews Episcopal Church that would serve both churches as well as "new development and visitors to Fluor Field and the West End Commercial District". When constructed, the parking structure will be located within a 5-minute walking radius of the proposed project.

#### 2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN SECTION 19-4.3, USE SPECIFIC STANDARDS.

The project will comply with the following relevant sections of Section 19-4.3.3 Commercial Uses:

#### (A) General

(2)(b): On-site traffic shall be directed away from abutting residential uses or residential districts between the hours of 12:00 midnight and 5:00 a.m.

(2)(c): Delivery, waste collection, and similar commercial traffic is prohibited between the hours of 12:00 midnight and 5:00 a.m.

Response: On-site traffic consists only of service vehicles for deliveries, trash collection, and emergency vehicles. Planned location is shown on the Site Plan. Delivery and waste collection will comply with the hours required. Access will be provided through the landlord/property owner who also owns the adjacent property.

(2)(d): Loitering, solicitation, and disorderly conduct is prohibited at all times; rules consistent with the provisions of the Greenville Code of Ordinances shall be posted in conspicuous locations and shall be enforced by the proprietors.

Response: Ordinances will be posted and enforced to prohibit loitering and poor conduct.

(2)(e): Exterior sound amplification is prohibited except in areas specifically authorized on the approved site plan and/or floor plan; all amplified sound shall be directed inward toward the facility and away from any adjoining use or public property. No exterior amplified sound shall be permitted between the hours of 10:00 p.m. and 11:00 a.m. Interior sound amplification shall be located only as reflected on an approved floor plan and shall be directed away from the principal entrance or directed toward the interior of the building.

Response: Exterior sound amplification is indicated on the site plan. Hours will be adhered to.

(2)(g): Exterior doors shall remain closed except to provide ingress and egress between the hours of 10:00 p.m. and 5:00 a.m.

Response: Door requirements will be adhered to.

(2)(h): The required permit, either special exception permit or conditional use permit, shall be limited to the applicant and shall not be transferable. Copy of the special exception permit or the conditional use permit shall be maintained on the premises with other related inspection, licensing, and occupancy information.

Response: Understood.

#### APPLICANT RESPONSE TO SECTION 19-2.3.5(D)(1), STANDARDS – SPECIAL EXCEPTION

- (B) In addition to applicable use-specific standards that follow, the administrator may impose conditions on a conditional use permit intended to mitigate any negative impacts of the use relating to:
- (2) Any processing done on the premises, including assembly, manufacturing, warehousing, shipping, distribution

Response: Indoor Brewery space is indicated on Floor Plan and referenced in Question 1 above. The Brewery will produce only 500 barrels per year (6885 cases), which will be both sold and served on premises and distributed. The distributed portion will be loaded by handtruck onto box trucks or vans. The small quantity produced and distributed does not warrant large trucks. The brewery process will not produce waste in quantities exceeding the commercial kitchen.

#### (C) Eating establishments

- (1)(a): Eating establishments that encroach onto public property shall comply with the city's outdoor displays and cafes ordinance (see chapter 8, article VIII, of this Code).
- (1)(b): Eating establishments on private property shall comply with the following standards:
  - (1)(b)(1): The eating establishment shall not obstruct the movement of pedestrians along adjoining sidewalks, or through other areas intended for public usage, ingress, or egress.
  - (1)(b)(2): Outdoor live entertainment shall not be allowed, unless separate approval is obtained for an outdoor entertainment use.
  - (1)(b)(3): In approving eating establishments, the decision-making body may impose conditions relating to the location, configuration, and operational aspects (including hours of operation, noise, and lighting) to ensure that eating establishments will be compatible with surrounding uses and will be maintained in an attractive manner.

Response: The proposed eating establishment is entirely on private property and will comply with all requirements. This application is meant to seek approval for outdoor live entertainment as part of the eating establishment; see responses to Question #2 on previous page. Areas on property intended for ingress or egress will be marked and/or kept clear of obstruction.

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE VALUE OF THE PROPERTY VALUES THEROF.

Response: The West End is home to "cool" indoor and outdoor activities. These include Gather GVL and Fluor Field, which host outdoor activities throughout the year. The proposed project will add to the vibrant character of the area and offer additional and unique food and beverage option for patrons and events.

4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING: VISUAL IMPACTS; SERVICE DELIVERY; PARKING AND LOADING; ODORS; NOISE; GLARE; AND, VIBRATION. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL NOT CREATE A NUISANCE.

Response: See Question 2 for overall approach and adherence to requirements.

## APPLICANT RESPONSE TO SECTION 19-2.3.5(D)(2), STANDARDS – CHANGE IN NONCONFORMING USE

#### (YOU MAY ATTACH A SEPARATE SHEET)

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED NONCONFORMING USE IS MORE IN CHARACTER WITH, OR EQUAL TO, THE USES OTHERWISE PERMITTED IN THE ZONING DISTRICT THAN THE EXISTING OR PRIOR NONCONFORMING USES.

The proposed uses of Indoor Entertainment and Outdoor Entertainment are in keeping with the overall character of the Central Business District as a vibrant downtown area. Similar uses are as nearby as next-door and across Main Street, allowing this project to contribute to the options of entertainment and nightlife specifically of the West End District.

2. DESCRIBE THE WAYS IN WHICH THE PROPOSED NONCONFORMING USE WILL NOT SUBSTANTIALLY AND PERMANENTLY INJURE THE USE OF NEIGHBORING PROPERTY FOR THOSE USES PERMITTED WITHIN THE RELEVANT ZONING DISTRICT(S).

The proposed use is immediately bordered by City streets, an existing railway, and a proposed, future music venue of similar Indoor/Outdoor Entertainment and on property under the same ownership as this project. With that in mind, impact to immediately adjacent neighbors are not likely. Fluor Field, a venue also with a similar use, is located across Main Street. With neighboring multi-family or other commercial properties in mind, processes will be in place to adhere to all City ordinances and requirements with regard to noise and disruption. Reference Zoning Compliance Application materials for specifics.

3. IS ADEQUATE INFRASTRUCTURE CAPACITY AVAILABLE TO SERVE THE PROPOSED NONCONFORMING USE?

There is adequate capacity for both sewer and water to serve the proposed use. The site is surrounded by City maintained roads which provide access into the site as well as police and fire access. No infrastructure capacity issues are anticipated.

4. IS THE PROPOSED USE ONE THAT IS OTHERWISE PERMISSIBLE IN ANOTHER ZONING DISTRICT WITHIN THE CITY?
Yes



#### **Zoning Compliance Application**

#### **Establishments Serving Beer, Wine, Or Liquor**

Applicant	
Name ABW Greenville, LLC Phone	704)-724-5986
Mailing Address 912 S. Main Street, Greenvil	le, SC 29601
Email bmcalpine@newrealmbrewing.com	
Signature of Applicant	Date
Property Owner	
Name Cigar Warehouse, LLC Phone	
Mailing Address 1 113 Ridgeland Drive,	Greenville, SC 29601
Email carter@house13.com	
Signature of Property Owner	Date
Property Information	
Address 912 S. Main Street, Greenville, SC	29601
	C-4 / CBD Overlay District

#### **Description of Proposed Use**

Provide details for each of the following, as applicable, on a separate sheet:

#### **Operating Plan**

- 1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
- 2. Days and Hours of Operation
- 3. Staffing Schedule
- 4. Kitchen Equipment Schedule
- 5. Menu and Hours of Food Service
- 6. Parking for Customers and Employees
- 7. Designated Smoking Area
- 8. Type of Entertainment and Duration
- 9. Closing / "Last Call" Procedures

#### **Security Procedures**

- 1. Number and Type of Designated Security Staff
- 2. Training / Certification of Staff
- 3. Specific Duties / Responsibilities of Staff
- 4. Entry / Exit / Re-Entry Procedures
- 5. Crowd Management
- 6. Crime Prevention through Environmental Design (CPTED)

#### Seating Plan

- 1. Provide a floor plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.
- 2. Schedule a feasibility inspection of the property: 864.467.4457

#### **Business Plan**

- 1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
- 2. Projected Revenue: % Alcohol Vs. Food Sales
- 3. Fees For Entry / Membership / Entertainment
- 4. Status Of City Business License Application
- 5. Status Of SCDHEC 'Retail Food Establishment' Permit, If Applicable
- 6. Status Of Abl-901 Application To SC

Department Of Revenue

7. Provide Documentation That Sled Requirements Have Been Met



#### Provide a response for each of the following:

1.	Describe the ways in which the proposed use is consistent with the comprehensive plan.
	Please see Special Exception Permit Application, Question #1 under "Applicant Responses to Section 19-2.3.5(D)(1), Standards - Special Exception", pages 3 and 4.

2. Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.

Please see Special Exception Permit Application, Question #3 under "Applicant Responses to Section 19-2.3.5(D)(1), Standards - Special Exception", pages 3 and 5.

3. Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.

Please see Special Exception Permit Application, Question #4 under "Applicant Responses to Section 19-2.3.5(D)(1), Standards - Special Exception", pages 3 and 5.

#### **Meet With the Technical Advisory Committee**

Applications for Zoning Compliance will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments and appointed by the City Manager:

Building Codes and Inspections Police
Business Licensing Fire
Economic Development Planning
Public Information and Events Legal

The Technical Advisory Committee convenes once-a-month to meet with Applicants and review Conditional Use Permit applications that may be granted by the Zoning Administrator. This process promotes a more comprehensive understanding of the Applicant's proposal, which in turn conveys a more comprehensive understanding of the multiple Departments' operating requirements and expectations.

The Applicant, Business Owner, and Property Owner (if different) are required to attend a regularly scheduled TAC meeting prior to granting a Conditional Use Permit. Managers and anyone involved in operating the business are also encouraged to attend. The meeting date, time, and exact location within City Hall will be confirmed upon submittal of this application to the Planning and Development office on the 5<sup>th</sup> floor of City Hall.



Re: Zoning Compliance Application - Information

#### Operating Plan

1.	Business Plan – Restaurant	Attached
2.	Sunday - Thursday 11:00am to 9:00pm	Friday – Saturday 11:00am to 10:00pm
3.	Staffing Schedule/Projections	Attached
4.	Kitchen Equipment Schedule	Attached
5.	Menu	Attached
6.	Parking	Public Parking
7.	Designated Smoking Area	N/A
8.	Entertainment	Live Music, DJ, Trivia Nights, (1-3 hours)
9.	Closing/"Last Call" Procedures	Last Call is at business closing time

#### Security Procedure

1.	Number & Type of Designated Security Staff	N/A
2.	Training / Certification of Staff	N/A
3.	Specific Duties / Responsibilities of Staff	N/A
4.	Entry / Exit / Re-Entry Procedures	N/A
5.	Crowd Management	N/A
6.	Crime Prevention (Environmental Design)	N/A

#### Seating Plan

1.	Floor Plan Design 9MPA Architecture)	Attached
2.	Feasibility Inspection (MPA Architecture)	To Be Scheduled

#### Business Plan

1.	Business Plan Summary	Attached
2.	Projected Revenue (% Alcohol vs. Food Sales)	Attached
3.	Fees For Entry / Membership / Entertainment	N/A
4.	Status of City Business License	Attached (to be submitted)
5.	Status of SCDHEC 'Retail Food Establishment'	Attached (to be submitted)
6.	Status of ABL-901 (920 & 946) Application	Attached (to be submitted)
7.	SLED Requirements	Documents being determined



Re: Staffing Projections (version1)

page 1 of 3

	Lunch Shifts	Dinner Shifts	Total Shifts	Shifts per week	Current Staffing Needs	Additional Staff %	Additional Staff Needs	Total Staffing
Servers	62	96	158	4	40	10%	4	44
HostsBusser	21	30	51	4	13	10%	1	14
Bar	35	35	70	4	18	10%	2	19
Busser	7	14	21	4	5	10%	1	6
Food Runner	9	12	21	4	5	10%	1	6
Expo	3	3	6	4	2	10%	0	2
Pantry	7	9	16	4	4	10%	0	5
Plate/Broiler	7	11	18	4	5	10%	0	5
Saute	7	11	18	4	5	10%	0	5
Fry	9	13	22	4	6	10%	1	6
Prep	21	3	24	4	6	10%	1	7
Dish	9	14	23	4	6	10%	1	6
Total	197	251	448		112		11	124



Re: Staffing Projections (version1)

page 2 of 3

Servers	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	7	7	7	7	12	12	10	62
Dinner	11	11	14	14	16	16	14	96

Host	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	3	2	2	3	4	4	3	21
Dinner	4	4	4	4	5	5	4	30

Bartender	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	5	5	5	5	5	5	5	35
Dinner	5	5	5	5	5	5	5	35

Busser	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	1	1	1	1	1	1	1	7
Dinner	2 -	2	2	2	2	2	2	14

Food Runner	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	1	1	1	1	2	2	1	9
Dinner	1	1	2	2	2	2	2	12

Ехро	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	0	0	0	1	1	1	0	3
Dinner	0	0	0	1	1	1	0	3



Re: Staffing Projections (version1)

page 3 of 3

Pantry	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	1	1	1	1	1	1	1	7
Dinner	1	1	1	1	2	2	1	9

Broiler/Plate	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	1	1	1	1	1	1	1	7
Dinner	1	1	1	2	2	2	2	11

Saute	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	1	1	1	1	1	1	1	7
Dinner	1	1	1	2	2	2	2	11

Fryer	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	1	1	1	1	2	2	1	9
Dinner	1	2	2	2	2	2	2	13

Prep	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	3	3	3	3	3	3	3	21
Dinner	0	0	0	0	1	1	1	3

Dish/Mainten.	Mon	Tues	Wed	Thur	Fri	Sat	Sun	Total Shifts
Lunch	1	1	1	1	2	2	1	9
Dinner	2	2	2	2	2	2	2	14



Re: Kitchen Equipment List (version1)

	Kitchen Equipment Schedule	
Quantity	Description	Model #
	Wall Mount Hand Sink 14"x10"x5"	Tabco 7-PS-87
	Wall/Splash Mount Faucet 4" on center	T&S Brass B-1146-01
	Mop Sink 25" x 21" x 10"	Tabco 9-OP-20
	Hot Food Well	APW Wyott W-3VI
	Sandwich Top/Prep cabinet 32" (Continental)	SW32-18M-D
	Sandwich Top/Prep cabinet 48" (Continental)	SW48-18M-D
	Sandwich Top/Prep cabinet 60" (Continental)	SW60-24M-D
	Wall Mounted SS Shelving 36" x 15"	WS-15-36
	Wall Mounted SS Shelving 60" x 15"	WS-15-60
	Wall Mounted SS Shelving 72" x 15"	WS-15-72
	Work Table SS 72" with undershelf	TKMS-366
	Reach in undercounter w/drawers 60" (Continental)	SW60-U-D
	Reach in undercounter w/drawers 72" (Continental)	SW72-U-D
	Quick Disconnect Gas Hoses 4' - 3/4"	Dormont
	Range 48" 8 burner (Southbend)	
	Gas Floor Fryer Pitco 40-50 LB capacity	SG14S
	Reach-In Freezer (Continental)	1F-HD
	Planetary Mixer	Globe SP20
	Equiptment Stand for Mixer	Tabco MX-SS-302
	Three Comp Sink w/Lever Drains	93-63-54-24RL
	Double Convection Oven (Southbend)	DBGS-12SC
	Countertop Griddle 36" (Southbend)	HDG-36
	Equiptment Stand Refer Base (Southbend)	20036SB
	Ice Cuber 48" Hoshizaki 1800lb capacity	KM-1900SRH
	Dish Table	
	Bun/Sheet Pan Rack	Tabco 93-21-20
	Metro Max Shelving 60" x 24"	MQ1860G



Re: Business Plan (version1)

- 1. Business Plan Summary:
- Target Audience, Theme, Objectives/Goals
- a. ABW Greenville, LLC (dba New Realm Brewing) looks to offer a family friendly experience that incorporates education about fermentation and sustainable practices. We will have a safe open outside green space for children to enjoy while their parents can watch them and enjoy one of our craft beverages. We will also offer a full-service menu and pairing options for both children and adults to enjoy and learn about different flavor combinations and nutritional benefits of fermented foods. Our goal is to craft an experience that appeals to both the avid beer enthusiast and the active families that want to enjoy a great product while spending time outside.
- 2. Projected Revenue:

% Alcohol vs. Food Sales

Revenues anticipated to be split 60/40 (P&L breakdown attached)

3. Fees:

Entry/Membership/Entertainment

- a. No entry or membership fees. Possible ticketed events.
- 4. City Business License:

**Application Status** 

- Application has not been submitted yet (application attached)
- SCDHEC 'Retail Food Est.':

Application/Permit Status

- Application has not been submitted yet (application attached)
- 6. Retail Beer, Wine & Liquor: Application Status
  - a. Application has not been submitted yet (application attached)
  - b. ABL-646 (attached)
  - c. ABL-920 (attached)
- 7. SLED Requirements:

Status of documentation/requirements met/achieved

a. Requirements and documentation being determined



Welcome thirst seekers, hop gazers, palate pushers and style defiers. This is the New Realm. Where tradition is not lost on innovation. Nor is quality sacrificed for the sake of experimentation. Here, our Radegast welcomes you to seek what you thirst (whatever that might be). So, come one, come all, and find your place in the New Realm.



ИЕМКЕРГИВИЕМІИО СОМ В № ВИЕМКЕРГИВИЕМІИО

FOLLOW US FOR THE LATEST 1MFO ON EVENTS, BEER RELEASES AND MORE:

XXXXX

XXXXX

XXXXX XXXXX

THANKS TO OUR PARTNERS

Mitch Steele, Brewmaster XXXXX, General Manager XXXXX, Executive Chet



Our Executive Chef pulls inspiration from Mitch Steels's world-class beers, Greenville's compelling food scene and local farms to create an approachable menu rooted in tradition. His blend of global flavors and coastal technique pairs comfortably with the restaurant's inviting setting for stea

THE MEW REALM MENU

Behangan XXX.XXX.XXXX
LUNCH // DINNER // EVENTS
DINE & DRINK WITH US

MAGU-NAOS:11 .... Tult-nus MAGUSW SAGTISTV MAGUSW SAGTISTV



# NEW REALM BREWING COMPANY

CRAFT BEER PROVISIONS

CHEDDAR CRUSTED MAC & CHEESE 11

Elbow Pasta, Belgian Amber Glaze (V)

BLISTERED SHISHITO PEPPERS 9

Sesame Seeds, Ginger Aioli (v)

ROASTED CHICKEN MEATBALLS 15

Ricotta Cheese, Pistachio Nuts, Neopolitan Sauce

ASIAN-STYLE LOADED FRIES 10

Char-Siu Pork, Sriracha, Cilantro, Garlie-Miso Mayo BBO SHRIMP OPEN-FACED TACOS 12

Pickled Onions, Avocado Grema, Queso Fresco

BAKED MARYLAND CRAB DIP 13

Bell Peppers, Whipped Gream Cheese, Pita Chibs

se,

HAND-TWISTED BAVARIAN PRETZEL 9

Beer-Queso, Jalapeno-Sorghum Mustard (V)

SPICY BUFFALO CHICKEN WINGS 14

Grunchy Vegetables, Ranch & Blue Cheese Dressing (G) HOT & SAVOR

SHE-CRAB SOUP 9

Charleston-Style, Dry Sherry, Blue Crab, Basil Scallion Oil

FROM OUR HOP GARDEN

ROMAINE & TUSCAN KALE CAESAR 10 Garlic Croutons, House Dressing

GREEN SALAD 7

Tomatoes, Cucumbers. White Balsamic Vinaigrette (VE,G)

ADDITIONS:

Avocado 4 Blackened Shrimp 8

Pulled Chicken 7



All Sandwiches & Burgers, Served With a Choice of Fries, Greens, or Caesar

DETWEEN THE BREAD

FREE-RANGE ROASTED TURKEY 14

Smoked Turkey, White Cheddar, Bacon, Arugula, Alabama BBQ Sauce

HAND-PRESSED CUBAN 13

Pork Belly, Swiss Cheese, Mustard, House-made Sour Pickles

CRAB CAKE SANDWICH 15

Tomato, Arugula Leaves, Comeback Sauce, Brioche Bun

HOLY CITY GRILLED CHEESE 12

Bacon, Vermont Cheddar, Arugula, Tomato, Texan Toast RHRGERS

NEW REALM BURGER\* 14.

House-Ground Brisket, Chuck, Short Rib White Cheddar, Pickles, Special Sauce, Brioche Bun

ULTIMATE WAGYU BURGER\* 15

PREMIUM WAGYU BEEF BURGER Cheddar Fondue, Dunkel Bacon Sauce, Beefonaise, Lettuce, Tomoto, Onion, Brioche Bun

BEYOND BURGER® 16

REVOLUTIONARY PLANT-BASED BURGER White Cheddar. House-made Sour Pickles. Special Sauce, Brioche Bun (V)

ADDITIONS:

Nueske Bacon or Fried Egg \$2

MAIN EVENTS

HAZY LIKE A FOX BEER-CAN CHICKEN 19

Mashed Potatoes, seasoned vegetables, BBQ sauce

NEW REALM BEER BATTERED FISH & CHIPS 18

Flaky White Fish, Lemon, Coleslaw. Chunky Tartar Sauce

AHI-TUNA POKE BOWL\* 17

Hawaiian Tuna, Seasoned Quinoa, Avocado, Pickled Ginger, Edamame, Radish, Golden Pineapple

#### WOOD-FIRED PIZZAS

MARGHERITA 16

San Marzano Tomato, Mozzarella, Torn Basil (V)

BIRRA PIZZA 21

Birra Style Beef, Chihuahua Cheese. Queso Fresco, Cilantro, Onion, and Esquites Crema BUFFALO CHICKEN PIZZA 19

Alfredo, Mozzarella Di Bufala Parmesan Reggiano. Hot Buffalo Chicken, Ranch

GARDEN BIANCO PIZZA 18

Alfredo, Buffala Mozzarella, Parmesean. Reggiano. Carmelized Onion, Ricatta, Roasted Seasonal Veggies (V) PEPPERONI PIZZA 18

THE American Classic! - Bold, Robust Pepperoni, Mozzarella, San Marzano Tomato Sauce, Grana Padano UPGRADE to a Meat Head Pie by adding Meatball, Ham, and Sausage +\$3

SWEETS

HAND-SPUN MILKSHAKES 8

Local Ice Cream, Vanilla, Chocolate, Strawberry CHOCOLATE STOUT BREAD PUDDING  $\,\,8\,$ 

Local Vanilla Ice Cream

(V) Vegetarian (G) Gluten-free (Vz) Vegan

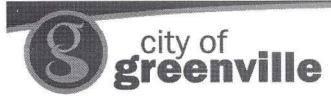
\*HEADS UP: Consuming raw, undercooked or seus vide meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.





Re: % of Alcohol vs. Food Sales (P&L) - (version1)

	2022 Annual Budget		
Revenue Description	<u>\$</u>	<u>%</u>	
Revenue Forecast			
Food	\$1,955,000	39.10%	
Beer	\$2,283,000	45.66%	
Liquor	\$346,000	6.92%	
Wine	\$0	0.00%	
Merchandise	\$198,000	3.96%	
Private Party Fees	\$50,500	1.01%	
Event		0.00%	
Food	\$65,000	1.30%	
Beer	\$40,000	0.80%	
Liquor	\$7,500	0.15%	
Wine	\$0	0.00%	
Merchandise	\$4,000	0.08%	
Room rental	\$101,000	2.02%	
Total Gross Revenue	\$5,050,000	101.00%	
Manager Meals	\$8,080	0.16%	
Employee 20%	\$6,060	0.12%	
Guest did not like	\$20,200	0.40%	
Kitchen error	\$3,030	0.06%	
Server error	\$3,030	0.06%	
Bar error	\$3,030	0.06%	
Open %	\$3,030	0.06%	
Open comp	\$1,515	0.03%	
First responder	\$1,015	0.02%	
Uniform Service	\$1,010	0.02%	
Birthdays	\$0	0.00%	
<b>Total Discounts</b>	\$50,000	1.00%	
Net Revenues	\$5,000,000		
Percentage of Net Revenues:			
Food	\$2,020,000	40.40%	
Alcohol	\$2,676,500	53.53%	
Other	\$353,500	7.07%	
Discounts	(\$50,000)	-1.00%	
Total Revenues	\$5,000,000	100.00%	



<b>Business</b>	License	<b>Application</b>
Duallica	LIVVIIOV	Application

Business License	Application	<ul> <li>Resider</li> </ul>	nt RENEWAL BUS	e December 31st Eac SINESS LICENSES Mus y To Avoid Penalties.	t Be Paid in F	ull <u>on Or Before</u>
Application for current	ear only.	Reside	nt Business <u>Only</u>	: 2% Early Discount if	Paid by 01/3	1
1. Application Type:		hip Change 🛭 Locat	tion Change	☐ Out of Busines	s (Closing da	ite)
2. In City Physical Address,	Suite# 912 S. Main	Street	3. In City Orig	inal Business Start [	ate:	Aug 4, 2021
4. City Business Category:	RESTAURANT SERVING ALCOHOL	-	5. FEIN or S.S.	Number (Required	):	
6. DBA Name:	New Realm Brewing Company	y 7. Ownershi	ip Type: $\Box$	Corp $\square$ Indiv.	☐ Parti	nership 🔳 LLC 🗆 LLP
8. Corporate Name:		enville, LLC		9. Pho	ne	7047245986
10. Billing Address, Suite City		ane Virginia Beac	h VA 23454	11.Num	ber of Empl	
12. Email of Responsible Per	17 1000 0000 M			McAlpine		( <del></del>
13. Business Activity or NAIC	20.0 1 /2 1 /2	14. Commer	cial Property(s)	Account to the constant of the		
	72251				casian Femal	e Native American
A TO THE SECOND				ніѕрапіс ш сай	CV	Exp. Date:
16. Credit Card (Optional):	☐ Visa ☐ MasterCard ☐ Disco	ver				
17. Computation of Fees:						
	e you ever owned a business in the City of	Greenville before?				ached for approval **
No □ Yes - If yes	, name and location:		Busin	ess Gross Revenues		License Fee
1. Estimated total gross cor	ntract amounts for the balance of the year.		A.1.	\$	0.00	
2. Calculate and enter fee b	pased on Line a.1.				A.2.	\$ 135.00
B. First Time Renewals:						
<ol> <li>Total actual gross rece</li> </ol>	ipts/revenues/contracts for preceding year.		B.1.			
2. Allowable ordinance d	eductions. (Proof of deduction must be atta	ched for approval.)	В.2.			
<ol><li>Total gross receipts from</li></ol>	om previous year (B.1. minus B.2.).		6.3.			
	acts/jobs from previous year.		B.4.		IS D	6 is negative, you must pay
5. First year adjustment	(B.3. minus B.4.).		B.5.		100	base fee amount
<ol><li>Adjust gross contracts</li></ol>	5.70 M M M M M M M M M M M M M M M M M M M		B.6.			
<ol><li>Calculate and enter fe</li></ol>	e based on B.6. All businesses must pay the	base fee amount			8.7.	
C. Renewal Business:	(Existing Business)					
<ol> <li>Total actual gross rece</li> </ol>	eipts/revenue/contracts for prior year ending	g Dec. 31, 20	C.1.			
2. Allowable ordinance of	leductions. (Proof of deduction must be atta	ched for approval.)	C.2.			
3. Total gross receipts (C	.1. minus C.2.)		C.3.	Tana ba		
4. Calculate business lice	ense fee based on gross receipts in C.3.				C.4.	
	or Resident Business 2% Discount for early	filing by 01/31.	Early	Penalties	% D.	
See Penalties in Instructions	on back.		Discount	orm Entry Date: -	4 20 E	\$ 135.00
C. Total Fees				orm Entry Date: g	***************************************	
	to to revenue.greenvillesc.gov and sele Alcohol Beverage and Licensing (ABL) Licens			Fees subject	t to verific	ation
■ No □ Yes – If yes,	license number.					
Consumption:   Off-p	remise On-Premise Expiration Da	ate Hours	of Operation			
Does this business plan t	o apply for an ABL license during the coming	g year? 🔲 No 🔳	Yes			
19. Does this business have a	ny coin-operated amusement machines?	■ No □ Yes				
20. Do you own or lease any	coin-operated amusement machines?	Own ☐ Lease – If lease, f	rom whom.			
Number of Machines	Number of stickers Type of I	Machines				
21Name of owners and/or of						
and with the report of same fill of the United States and that the City ordinance providing	e is a true statement of the business done or tr led, or to be filed, for the corresponding perion he exact amount returned as TOTAL GROSS Rifer for penalties and revocation of this license for the City. The issuance of a business license to other remedies.	d with the S.C. Department on EVENUES from this business on The making false or fraudulen	f Revenue or Inso or profession as r t statements in	urance commissione eported herein are this applications. Ti	r and with the true and cor ne books of th	e Collector of Internal Revenue rect and that I am familiar with his businesses are available for
	Brian McAlpine	Phone Number:		(704	724-59	986
Name of Preparer (Print) Applicant Name (Print)		Applicant Signature:	Ri	m. 10 -	Date	
version and the action of the	Brian McAlpine	terran recessor and the company decided with the company of the co	1. Jun	1 mayou	_	0 1 2 (

Office Use Only:

Entered By: C/O Number: License #

Control#

PIN#

New Businesses must obtain a business license prior to beginning operation.

#### INSTRUCTIONS FOR FILING A NEW, FIRST TIME RENEWAL AND EXISTING BUSINESS LICENSE APPLICATION

#### PERSON REQUIRED TO FILE AN APPLICATION:

- Every person engaged in, or intending to engage in, any business, in whole or in part, in the City of Greenville (except the professions of public school teachers and ministers of the gospel), shall file with the City Business License Office an application, under oath, for a license to engage in such business.
- For further information and additional applications, please call the City Business License Office at (864) 467-4505
- Email address for responsible contact person for business license issues. #12

#### RENEWAL INFORMATION:

- Please verify and correct, as necessary, all pre-printed information shown. Complete all other blank items, in full, to avoid delays in processing.
- If you are no longer in business, please indicate in writing and return this application.
- You can find your NAICS code on your tax returns. #13

#### DUE DATES, PENALTIES AND 2% EARLY DISCOUNT FOR RESIDENT BUSINESSES:

- NEW business applications, with payment in full, must be filed at the City of Greenville Business License Office prior to opening or beginning operation in the City. A penalty is charged for applications filed after the starting date. The penalty is dependent on when the application is filed.
- RENEWAL business applications, with payment in full, must be filed with the City of Greenville Business License Office and post marked, by the U.S. Postal Service, on or before the last day of February of each year. A penalty will be accessed as of March 1st for each additional month, or portion thereof that the tax remains unpaid.
- RESIDENT BUSINESSES 2% EARLY DISCOUNT. For resident businesses only, if the business files their business license renewal application on or before the last day of January each year, they will be eligible for a 2% early filing discount off of their business license tax.

#### COMPLETION OF THE APPLICATION:

- Please complete in full. Do not leave any items blank.
- Print clearly or type all information.
- This application will not be processed unless all requested information is provided.

#### IMPORTANT NOTES TO REMEMBER:

A resident business located within the City limits must report all gross revenues, whether derived from within or outside the City limits. The reported gross revenue must correspond with the records of the business and with the returns filed for the corresponding year with the South Carolina Department of Revenue and the Collector of Internal Revenue of the United States.

Allowable Ordinance Deductions: Deductions from your gross revenues are allowed if you are a resident business that a business license has been paid to another municipality. The deduction is limited to the gross revenues that were reported on that license. Satisfactory proof of this deduction must be attached to this application before the deduction will be allowed. A business may deduct sales, use, or excise taxes if these amounts are included in the total gross revenues amount reported.

A non-resident business located outside the City must report all gross revenues earned within the City limits only.

#### **New Business Penalties**

10% if not filed prior to beginning operation in the City. 10% additional for each month thereafter, until paid. Maximum annual penalty is 50%.

All penalties are a percentage of, and are added to, the license tax.

#### Renewal Penalties

10% if filed or postmarked on March 1st. 10% additional for each month thereafter, until paid Maximum annual penalty is 50%.

Businesses that fail to purchase the license after formal notification shall be subject to a Uniform Summons.

Note: All appropriate state licensing is required prior to obtaining a City business license.

A SIGNATURE MUST BE PLACED ON THE BOTTOM OF THE BUSINESS LICENSE APPLICATION, ALONG WITH THE SIGNEE'S TITLE OR CAPACITY WITH THE BUSINESS.



Re: DHEC Form 1769 - Additional Information

- ABW Greenville, LLC d/b/a New Realm Brewing Company
- 2. 912 S. Main Street, Greenville, SC 29601
- Phone Number TBD Contact Person: Brian McAlpine
- 4. Email Address TBD Contact Person: Brian McAlpine
- 5. Days and Hours of Operation:
  - ∘ Sun Thurs. 11:00am to 10:00pm ∘Fri Sat 11:00am to 11:00pm
- 6. Jeff Ash

(386)-290-1625

(704)-724-5986

jash@newrealmbrewing.com

- 7. ABW Greenville, LLC d/b/a New Realm Brewing Company
- 8. 1209 Craft Lane, Virginia Beach, VA 23454
- 9. To Be Provided at a later date
- 10. Brian McAlpine (ABW Greenville, LLC)
- 11. Converted, Remodeled
- 12. Restaurant
- 13. Attached
- 14. To Be Provided at a later date
- 15. Attached
- 16. Attached
- 17. N/A
- 18. Attached
- 19. Bottom of Menu (attached)
- 20. Cook and Serve, Cook, Cool, and Reheat
- 21. To Be Provided at a later date
- 22. To Be Provided at a later date
- 23. To Be Provided at a later date
- 24. Attached
- 25. To Be Provided at a later date
- 26. Signed (completed on application)

bmcalpine@newrealmbrewing.com

bmcalpine@newrealmbrewing.com



# RETAIL FOOD ESTABLISHMENT APPLICATION & PERMIT DOCUMENT

Bureau of Environmental Health Services Division of Food and Lead Risk Assessment

FOR OFFICE USE ONLY	Fees Reco	eived (8-302	13(D), 8-304	.11(A)(3)) Date	The state of the s	The second constant of the second
Application reviewed	Date	New York Control			HOLE STREET	· 中国工作者。2000年
Permit issued	Date					
	1	ARIEK SES				
missing information will reincluded as an attachmen existing permitted Retail Form. Please complete the (9-9), RFE- South Carolina from Regulation 61-25 – Form available by searching Establishment Name Establishment Address  Phone	esult in delays t in the 8.5" X Food Establish e Application f Farmers Mark Retail Food Est g scdhec.gov fo New T 912 S. 986 E-m 1: Su 11-9	in processing 11" format a ment, please or Event Aut kets, and Sea ablishments or "Food Safe  Callar  Main  Main  Main	g this application displayed by the complete Com	etion. Any section that requoidentify the appropriate hange to Existing Retail For 1717) form for: Tempora and Remote Service (9-11) red in parenthesis. Regulation City Green City Green	uires additional spisection (8-302.14( od Establishment F ry Food Establishm ). Throughout this ion 61-25, fact she  Zip County Th	F_11-te_Sa_11-10
Phone 784-724-59	of Craft ach 186 Mobil	e_SAME		State VA  E-mail SM A	pine@ New 7	Z3454 LEALMBREWING, Com
1. Facility Type (8-302.1 Operation Type					e of Ownership	nd Month/Date
Restaurant Grocery Store (check of Meat Market Mobile Food (9-1) Shared Use Operation Immediate Outdoor Combarbacue Pit/Pit-Cook  3. Certified Food Prote Certain types of food Food Handlers Cer	Convenience only those are Seafood as/Commissary cooking (9-6) cing Room Correction Manage (22.12(A), 2-10 deperations manage (19-6) deperations man	ence Store as to be cove Market (9-5) estruction (9- ger(s) (CFPN 2.20 eavy be exemp	Institution of the control of the co	ion (Schools, Jails, etc.) permit) Bakery Product m of one (1) person in chai	Sushi^ e Sushi^  ^ Preparati rge with food safet ariance request rec	cy/training responsibilities.  Copies Attache quired Copies Attache

4. Written Employee Health Policy (2-201.11, 2	-201.12)		Document(s) Attached
Written Vomit & Fecal Event Clean-up Police		Document(s) Attached	
5. Variance(s) Requested (3-401.11(D)(4), 3-404.  Not Applicable		.12, <u>8-103.10(A,B,C)</u> , <u>8-103.11</u> , <u>8</u> ment	<b>美利阿伯格拉</b> 建氯酚并磺胺
6. Menu or List of Foods to be Served (8-302.14	4(A)(2))		Document(s) Attached
7. Consumer Advisory (3-603) Not Appl	icable Adv	isory Location Bottom	OF MEDU
8. Cooking Processes		tep (deli meats, ice cream, etc.)	Cook and serve
9. Water Supply (5-101:11, 8-302.14(A)(5))	Well	Provider Green 1 le U	
Sewage Disposal (5-403.11, 8-302.14(A)(6))		Provider Greenville L nilar onsite system) Number o	
10. Refuse Contractor(s) ( <u>5-501</u> , <u>5-502</u> )	Refuse (Tras	+20	
11. Grease Trap(s) or Grease Interceptor(s) (5	402.12) Not Re	equired Installed Location	TBD Size
12. Equipment, Mechanical Warewashing, Ma 4-301.12, 4-301.13, 4-302.13, 4-501, 4-603.12,	<u>4-603.15</u> , <u>4-603.16</u>	, <u>8-302.14(A)(9)</u> )	
Equipment, including refrigeration, must meet an all the list of cooking, heating, preparation, refrigulation is the same as an attachment and check the "Do	geration, and cooling	g equipment exceeds the provide	NSF/ANSI Certified
Туре Маг	nufacturer	Model Number	Location
	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	ment	
	Attached Dor		
	KI		

13. Backflow Prevention De					r pollution,
backflow prevention must be p	SERVE LESS CONTRACTOR DE LA CONTRACTOR D	. (5-202.13, <u>5-202.14, 5-2</u>	03.14, <u>5-203.15</u> , <u>5-204.</u>	12)	
☐ Not Applicable	ASSE Certified				
Warewasher	☐ Hose Reel	Disposal	Steam Table	Scrapping Tr	rough
Dipper Well	☐ Waste Pulper	Steamer	Pasta Cooker	Combi-therr	
☐ Wok Stove	Rotisserie Oven	☐ Water Chiller	Proofer	Rack Oven	
Beverage Dispensers	Coffee/Tea		D per Construction	n Documents	
14. Notes					
1. Applicant shall be the owner Retail Food Establishment. (§	3-302.13(A))				
2. To submit an application, re- https://www.scdhec.gov/ea-		ection, or to obtain addition	onal information, conta	ct your local Driec offic	e by visiting
3. Applicant shall submit a com		nit at least thirty (30) caler	ndar days before the	Sales	Fees
date planned for opening of of ownership (8-303.20(A)(1	the new facility (8-302.11)	. Within fifteen (15) calen	ndar days of a change	\$0 - \$250,000 \$250,000 - \$500,000	\$100.00 \$150.00
4. Applicant must pay the ap				\$500,000 - \$750,000 \$750,000 - \$1,000,000	\$200.00
	plication ree of one-numb	red dollars (\$100) pius t	tie applicable allitual		\$250.00
inspection fee for the anti-	cipated annual gross sales	of food and food produ		\$1,000,000 - \$1,250,000	\$250.00 \$300.00
inspection fee for the anti- completed application has b	cipated annual gross sales een submitted. (8-302.13(D			\$1,000,000 - \$1,250,000 \$1,250,000 - \$1,500,000	\$300.00 \$350.00
	een submitted. (8-302.13(D	), <u>8-304.11(A)(3)</u> )	ucts at the time the	\$1,000,000 - \$1,250,000	\$300.00
completed application has b 5. Applicant must request the	preoperational inspection a retail food establishment	), 8-304.11(A)(3))  fourteen (14) days prior  (serve or sell food) for no	to an inspection to  less than fifteen (15)	\$1,000,000 - \$1,250,000 \$1,250,000 - \$1,500,000 \$1,500,000 - \$1,750,000 \$1,750,000 and above	\$300.00 \$350.00 \$400.00 \$450.00
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# ServSafe GERTIFICATION

# DANIELLE LACHANCE

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (AMSI)-Conference for Food Protection (CFP).

14049294

NUMBER

CERTIFICAT

8/22/2016

5188

EXAM FORM NUMBER

8/22/2021

DATE OF EXPIRATION gency for recertification requirements. with your local rag DATE OF EXAMINATION Local laws apply. Chick with your local in

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Male logo are trademarks of the NRAEF. in accordance with Moritims labour ©2015 Notional Resta





#### Infectious Disease Control and Food Employee Health Policy

New Realm is committed to ensuring the health, safety and well-being of our employees and customers and complying with all health department regulations. New Realm will also take proactive steps to protect the workplace in the event of an infectious disease outbreak. It is the goal of New Realm during any such time period to strive to operate effectively and ensure that all essential services are continuously provided and that employees are safe within the workplace.

New Realm is committed to providing authoritative information about the nature and spread of infectious diseases, including symptoms and signs to watch for, as well as required steps to be taken in the event of an illness or outbreak.

#### Preventing the Spread of Infection in the Workplace

New Realm will ensure a clean workplace, including the regular cleaning of objects and areas that are frequently used, such as bathrooms, breakrooms, conference rooms, door handles and railings. All Managers and supervisors will monitor and coordinate events around an infectious disease outbreak, as well as to create work rules that could be implemented to promote safety through infection control.

We ask all employees to cooperate in taking steps to reduce the transmission of infectious disease in the workplace. The best strategy remains the most obvious—frequent hand washing with warm, soapy water; covering your mouth whenever you sneeze or cough; and discarding used tissues in wastebaskets. We also have installed alcohol-based hand sanitizers throughout the workplace and in common areas.

Unless otherwise notified, our normal attendance and leave policies will remain in place. Individuals who believe they may face particular challenges reporting to work during an infectious disease outbreak should take steps to develop any necessary contingency plans.

#### **Temperature Screening**

All employees will have their temperature taken upon reporting to work. Employees should report to New Realm upon arrival at work and prior to entering any other areas of New Realm property.

Each employee will be screened privately using a touchless forehead/ temporal artery thermometer. The employee's temperature will be documented, and the record will be maintained as a private medical record. An employee who has a fever at or above 100 degrees Fahrenheit will be sent home.

Time spent waiting for the health screening should be recorded as time worked for nonexempt employees.



#### Staying Home When III

Our Company is committed to ensuring the health, safety and well-being of our employees and customers and complying with all health department regulations Many times, with the best of intentions, employees report to work even though they feel ill. We provide paid sick time for all Full Time employees and other benefits to compensate employees who are unable to work due to illness. (See employee handbook)

All food employees shall report if they are experiencing any of the following symptoms to their Manager/Supervisor:

- Diarrhea
- Fever
- Vomiting
- Jaundice (yellowing of the eyes or skin)
- Sore throat with fever
- Lesions (such as boils and infected wounds, regardless of size) containing pus on the fingers, hand or any exposed body part

Food employees should also notify their Manager/Supervisor whenever diagnosed by a healthcare provider as being ill with any of the following diseases that can be transmitted through food or person-to-person by casual contact such as:

In addition to the above conditions, food employees shall notify their Manager/Supervisor if they have been exposed to the following high-risk conditions:

- Exposure to or suspicion of causing any confirmed outbreak involving the above illnesses
- A member of their household is diagnosed with any of the above illnesses
- A member of their household is attending or working in a setting that is experiencing a confirmed outbreak of the above illnesses

#### Exclusion and restriction from work

If a food employee has any of the symptoms or illnesses listed above, that employee may be excluded\* or restricted\*\* from work.

\*If this food employee is excluded from work, he/she is not allowed to come to work.

\*\*If this food employee is restricted from work he/she can come to work, but duties may be limited.



#### Returning to work

If a food employee is excluded from work for having diarrhea and/or vomiting, he/she will not be able to return to work until more than 24 hours have passed since the last symptoms of diarrhea and/or vomiting. If this employee is excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), Norovirus, Salmonella Typhii (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, he/she will not be able to return to work until Health Department approval is granted.

#### Requests for Medical Information and/or Documentation

If you are out sick or show symptoms of being ill, it may become necessary to request information from you and/or your health care provider. In general, we would request medical information to confirm your need to be absent, to show whether and how an absence relates to the infection, and to know that it is appropriate for you to return to work. As always, we expect and appreciate your cooperation if and when medical information is sought.

#### **Confidentiality of Medical Information**

Our policy is to treat any medical information as a confidential medical record. In furtherance of this policy, any disclosure of medical information is in limited circumstances with supervisors, managers, first aid and safety personnel, and government officials as required by law.

#### Manager/Supervisor Responsibility

The Manager/Supervisor shall take appropriate action as specified in the State Department of Health Rule to exclude, restrict and/or monitor food employees who have reported any of the aforementioned conditions. The Manager/Supervisor shall ensure these actions are followed and only release the ill food employee once evidence, as specified in the food code, is presented demonstrating the person is free of the disease causing agent or the condition has otherwise resolved.

The Manager/Supervisor shall cooperate with the regulatory authority during all aspects of an outbreak investigation and adhere to all recommendations provided to stop the outbreak from continuing. The Manager/Supervisor will ensure that all food employees who have been conditionally employed, or who are employed, sign the form acknowledging their awareness of this policy. The Manager/Supervisor will continue to promote and reinforce awareness of this policy to all food employees on a regular basis to ensure it is being followed.



#### Clean-up Procedures for Vomit and Diarrhea

When someone vomits, germs such as norovirus can spread through the air and contaminate surfaces and food up to 25 feet away. Guests and employees are at risk of contracting norovirus or other illnesses from direct exposure to vomit or from exposure to airborne norovirus from vomit. Vomit and diarrhea have millions of microorganisms that can also cause foodborne disease. To prevent the spread of these microorganisms, all foodservice establishments must have a clean-up procedure in place.

A clean-up and response plan is intended to address proper procedures to reduce exposures to norovirus or other contaminants. Timely effective clean-up is imperative.

Have a Clean-Up Kit available that includes:

Personal Protective Equipment

- 2 pairs of single-use gloves
- 1 face mask
- 1 pair of goggles
- 1 single-use gown with sleeves
- 1 single-use hair cover
- 1 pair of shoe covers

#### Cleaning Supplies

- 1 sealable, plastic bag with twist tie
- 1 scoop/scraper
- 1 roll of paper towels
- Absorbent powder/solidifier (such as kitty litter or baking soda)
- 1-quart bottle of disinfectant

#### First Steps

- Remove all individuals within a 25 foot radius and ask them to wash hands immediately.
- Block entry to contaminated area.
- Dispose all uncovered food, and single use containers and utensils within 25 foot radius.
- Wash all utensils and equipment within 25 foot radius.

#### Clean up

- Remove vomit or diarrhea immediately.
  - Wear protective clothing, such as disposable gloves, shoe covers, apron and face mask. Change if they become contaminated.
  - Wipe up vomit or diarrhea with paper towels place the paper towels over the waste then carefully remove the towels and its contents – do not vacuum the material.
  - Work from the clean areas towards the most contaminated areas to minimize the spread of infectious material.



 Use kitty litter, baking soda, or other absorbent material on carpets and upholstery to absorb liquid.

o Dispose of paper towels/cleaning clothes and waste in a plastic trash bag

or biohazard bag.

 Place contaminated tablecloths, cloth napkins, and cloth towels into a separate plastic bag for transport to laundry or discard.

Use soapy water to wash surfaces that contacted the vomit or diarrhea and all

nearby surfaces, such as doorknobs and toilet handles.

Rinse thoroughly with plain water and wipe dry with paper towels.

Clean and disinfect any non-disposable tools (mop heads) used.

Place disposable protective clothing, rags, and towels in a sealed garbage bag.
 Seal and place in disposal area.

Remove all clothing or fabrics that may be contaminated. Machine wash and dry
with detergent and hot water on longest cycle and high heat setting.

#### Disinfect surfaces by applying a chlorine bleach solution

Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these. Mixing directions are based on EPA-registered bleach product directions to be effective against norovirus.

Prepare a chlorine bleach solution (CDC & EPA recommendations):

- o 3/4 cup of concentrated bleach + 1 gallon water (concentration ~3500ppm)
- o 1 cup of regular strength bleach + 1 gallon water
- Use a spray bottle and saturate the area and surfaces (25 foot radius).
- Leave surface wet for at least 5 minutes.
- Rinse all surfaces intended for food or mouth contact with plain water before use.

#### Wash your hands thoroughly with soap and water

Hand sanitizers may not be effective against norovirus.

1350

#### STATE OF SOUTH CAROLINA DEPARTMENT OF REVENUE APPLICATION FOR

RETAIL REER WINE AND LIQUOR

**ABL-901** 

(Rev. 11/6/20) 4280

	: SCDOR, ABL Section, PO Box 125, Columbia : 803-898-5864	, SC 29214-0907	File Num	ber:	
	License Type	Nonrefundable Filing	Fee L	cense Fee	
	On-Premises Beer and Wine (PBW)	\$ 300	\$	600 bieni	nially
П	Off-Premises Beer and Wine (PBG)	\$ 300	\$	600 bieni	nially
П	Brewpub (PBB)	\$ 300	\$	2,200 bieni	nially
П	7-Day On-Premises Beer and Wine (PO7)	\$ 300	\$	2,200 bieni	nially
Ħ	7-Day Off-Premises Beer and Wine (P7B)	\$ 300	\$	2,200 bieni	nially
П	Sunday/Sabbath Beer and Wine (PRB)	\$ 300	\$	650 bien	nially
Ħ	Sports Venue (PSV)	\$ 500	\$	6,100 bien	nially
П	Business (restaurant/hotel/motel) Liquor by the	e Drink (PLB) \$ 200	\$	1,700 bien	nially
Ħ	Nonprofit Private Club Liquor by the Drink (PL		\$	1,700 bien	nially
П	Retail Liquor Store (PRL)	\$ 200	\$	1,400 bien	nially
Ħ	Alcoholic Liquors Cooking License (PAL)	\$ -0-	\$	250 bien	nially
П	120-Day Temporary Beer and Wine (TBW,TB	G,TO7,T7B) \$ -0-	\$	25	
	*120-Day Temporary Liquor by the Drink (TLB		\$	25	
П	*120-Day Temporary Retail Liquor (TRL)	\$ -0-	\$	25	
П	*Certification fee	\$ -0-	\$	5	

Retail Liquor Store License. (SC Code Section 61-6-120.)

PRINT ALL INFOR	MATION
1. Legal entity name or sole proprietor	5. Trade name (doing business as)
ABLU Greenville LLC	New Rectar Brewing Company
2. Physical location of business (no PO box)	6. Business phone number Principal daytime phone number
912 S. Main Street	704-724-5986 Same
Street	7. FEIN/SSN
912 S. Main Street Street Greenville Greenville SC 29601	
City County (REQUIRED) State ZIP	
3. Mailing Address Brian Wattpole Designated Agent 1289 Graff Lone	8. Nature of business  Brew Pub/Restaurant
1289 Craft Lane Street Virginia Beach VArginia Beach VA Z3454 City County State ZIP	9. Sales Retail License Number
4. Type of ownership  Sole Proprietor  Partnership	10. Email
SC Corporation Date of inc:	11. Is the business within SC municipal limits?  11. Is the business within SC municipal limits?  12. Yes No If yes, which city? Green: like
State inc: Date of inc:  Nonprofit organization  Other (explain):	12. Has this location been previously licensed to sell beer, wine, and/or liquor?  Yes No
If the corporation is publicly traded, an officer or other employee must be designated to hold the license. This person must be of good moral character, over the age 21, and an SC resident. This person should be included on the ABL-946 along with any other principals of the corporation.	If yes, provide the following:  A. Previous Alcohol Beverage License number  B. Name of business
Name of designated officer or other employee:	(Full organization name including trade name)

#### DESIGNATED AGENT

You must designate a person to receive all notices from the SCDOR concerning your license and/or permit. These notices will be sent to the person at the mailing address provided in question 3. It is your responsibility to keep the SCDOR informed of any change of designated agent or mailing address as the law will presume you received all notices sent to the address you have given us.

Name of Designated	Agent Stian	he of pine			
		CONTACT PER	SON		
The c	ontact person must Attorneys are o	be a principal listed on the contract to be a principal listed of the contract to submit	n the ABL-946, C a Letter of Repr	Consent and Waiver. esentation.	
seeking a license and/or	permit to discuss the b	ication, and will need to musiness and ownership of et with the SLED agent for	the business. Provid	ct person at the location for with the name and phone numbers.	vhich you are bers (daytime
Name of Contact Per	rson				
Phone Number		(daytin	ne)		
Phone Number		(eveni	ng)		
If the agent is unable application will be de	to contact the Contact layed.	Person or if the Contact P	erson cannot discus	ss the ownership of the busin	ess, your
Applications take at will be delayed. All Administrative Law C	applications that	reeks to process. If th are denied or have I	e application is been protested	denied by the SCDOR thate subject to a hearing	nis process ig with the
which this application and liquor permits ar Chapters 2, 4, and 6;	is being filed. For a nd licenses, see AB Title 12 Chapters 21	general summary of th L-975. Beer, wine, and	ne qualifications a d liquor are gove ter 7, and Title 33	for the license and/or per and legal requirements for erned by SC Code of Lav Chapter 42. Regulations licy.	beer, wine, ws Title 61,
I understand that a m license and/or permit. have provided herein i	Under penalties of p	erjury, I declare that I ha	oplication is suffic ave read and und	ient grounds for the revoc erstood this form and the i	cation of the information I
SWORN to and subscr			-13-	M.	
day of			1 Ducan	Principal's Signature	
Notary Public for			/	Principal's Signature	
My Commission Expires	1				

Social Security Privacy Act Disclosure

Notary (legal signature) \_\_\_\_\_\_
Notary (printed name) \_\_\_\_\_

It is mandatory that you provide your Social Security Number on this tax form if you are an individual taxpayer. 42 U.S.C. 405(c)(2)(C)(i) permits a state to use an individual's Social Security Number as means of identification in administration of any tax. SC Regulation 117-201 mandates that any person required to make a return to the SCDOR must provide identifying numbers, as prescribed, for securing proper identification. Your Social Security Number is used for identification purposes.





November 10, 2021

Board of Zoning Appeals City of Greenville 206 South Main Street Greenville, SC 29607

Dear Chair Price & Members of the Zoning Appeals Board:

I am most pleased to forward this letter in support of New Realm Brewing Company. Over the past six months I have been fortunate to get to know the owners and senior management of New Realm Brewing Company and learn about their company and their plans for their proposed West End location. As a neighboring business I am in full support of this project.

Since opening their first location in Atlanta, Georgia in 2018 the New Realm Brewing Company has consistently demonstrated their dedication to positively impacting the communities in which they operate. They partner with local charities, such as the Giving Kitchen and the Humane Society in Atlanta, and are dedicated to supporting local and independent craft communities through "the art and science of great craft brewing and distilling." New Realm aspires for each of their locations to become part of the fabric of the local community which includes maintaining their firm commitment to environmental sustainability.

I have found New Realm to be a quality organization, and I believe New Realm will add vibrancy and diversity to all of the offerings of the emerging West End Sports and Entertainment District that is anchored by Fluor Field and the soon to be reality, District 356. New Realm Brewery will be a welcome addition to the West End and will add to the quality of life advantage that Greenville enjoys as a great place to live, to work and to raise a family.

Sincerely,

Craio Brown

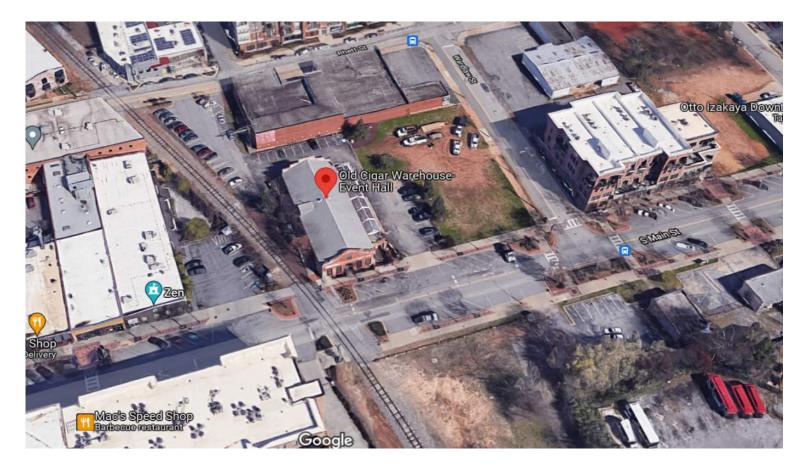














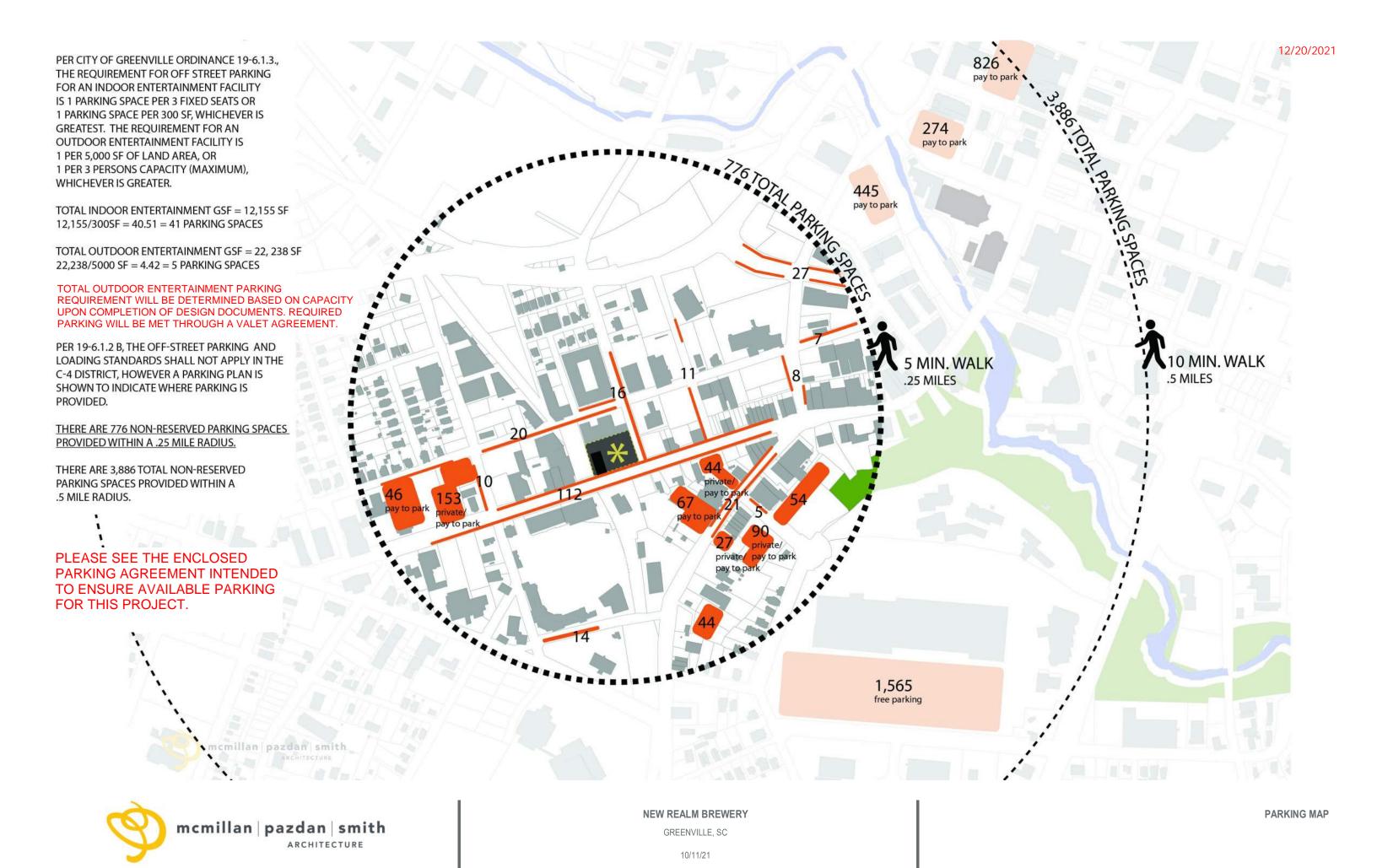






**NEW REALM BREWERY** 

GREENVILLE, SC



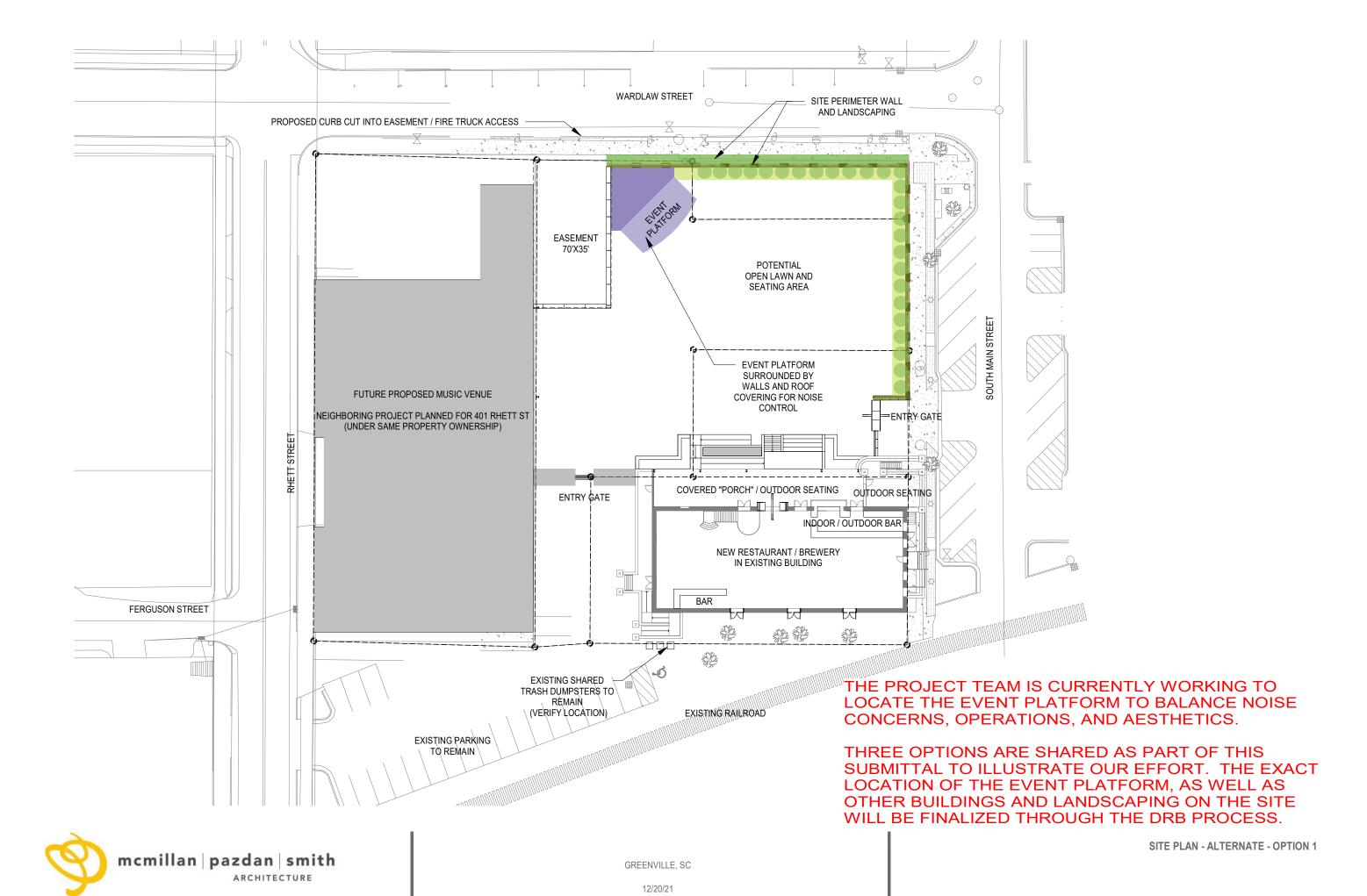


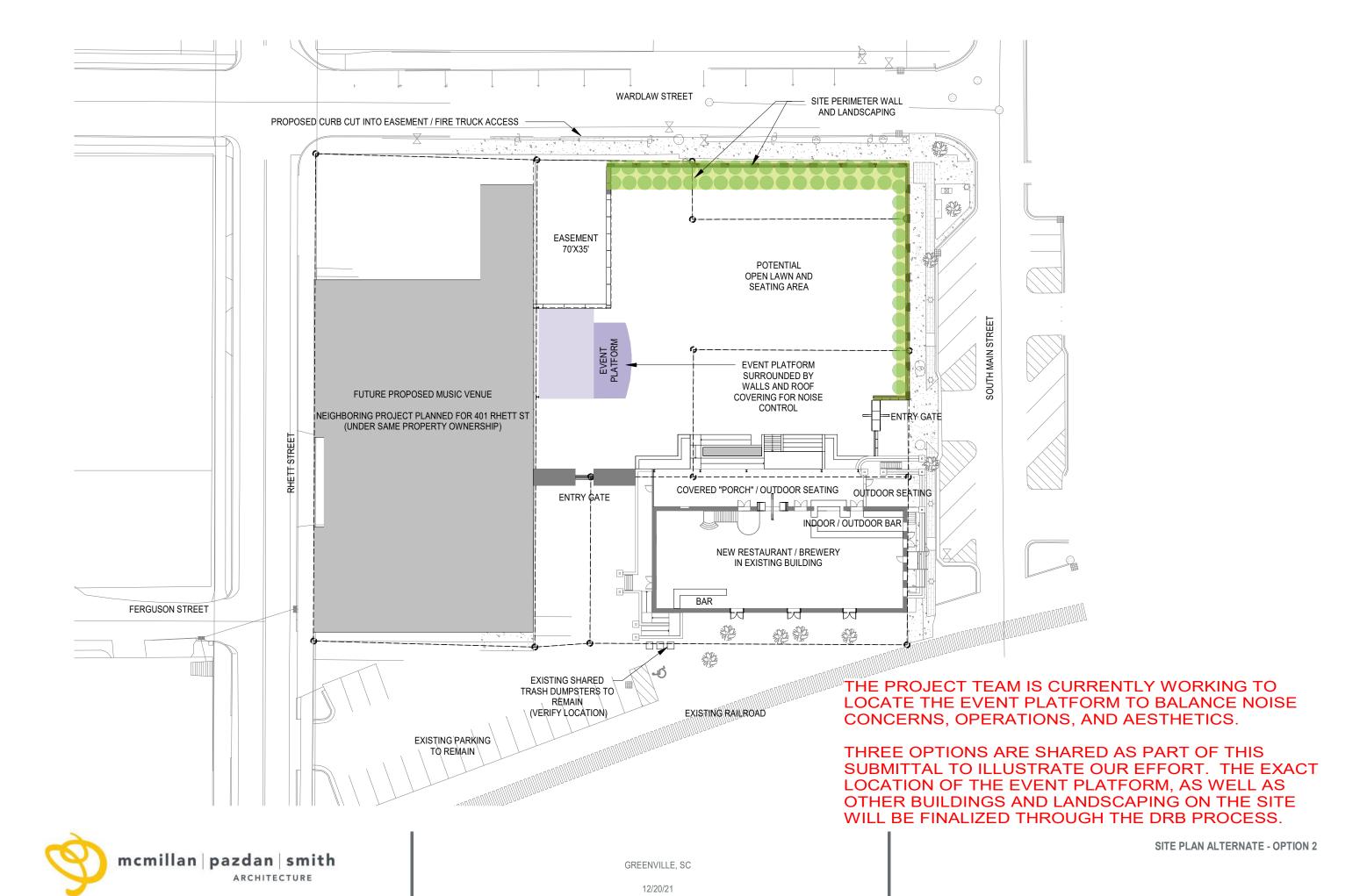
mcmillan | pazdan | smith ARCHITECTURE

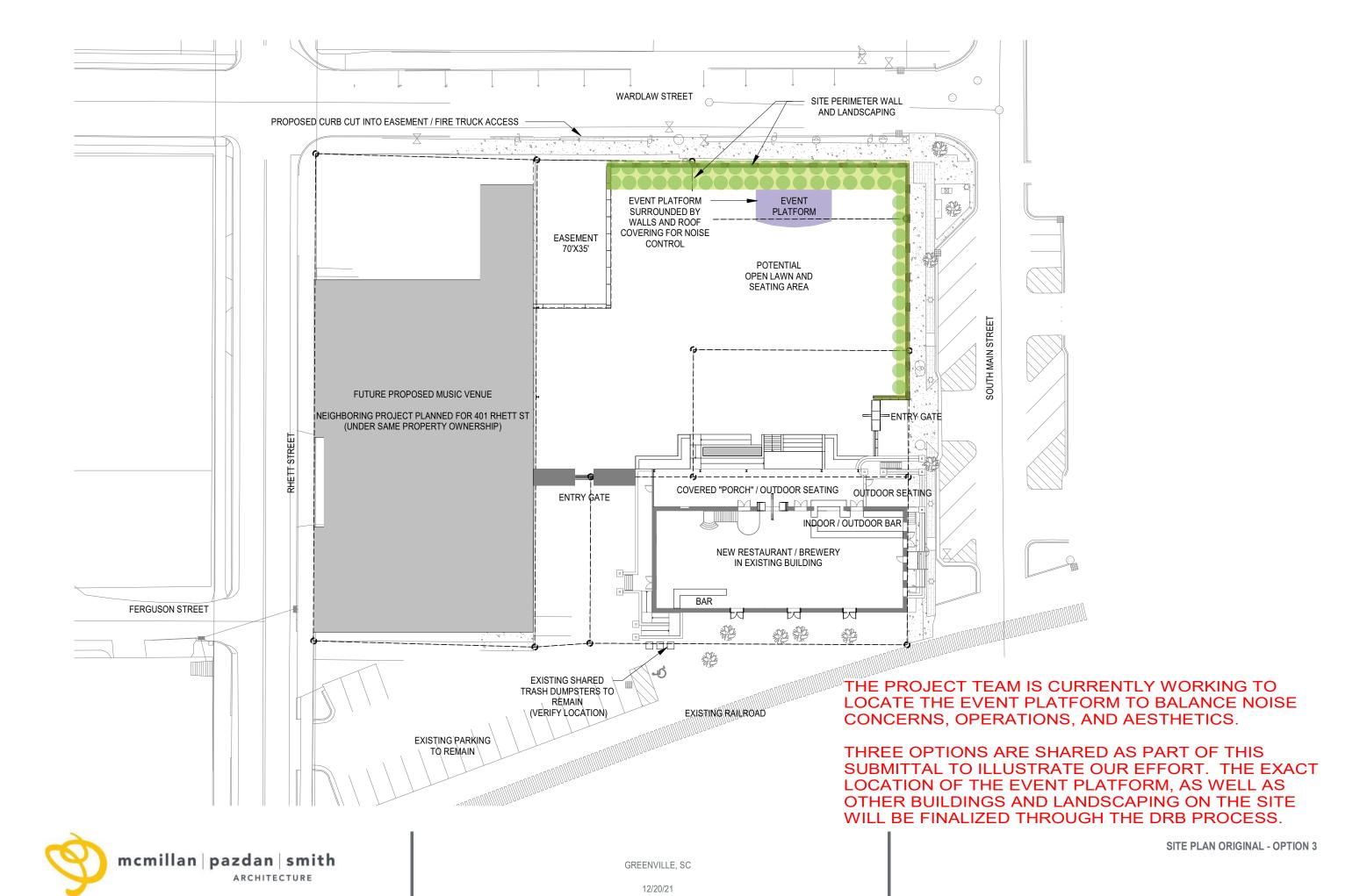
**NEW REALM BREWERY** 

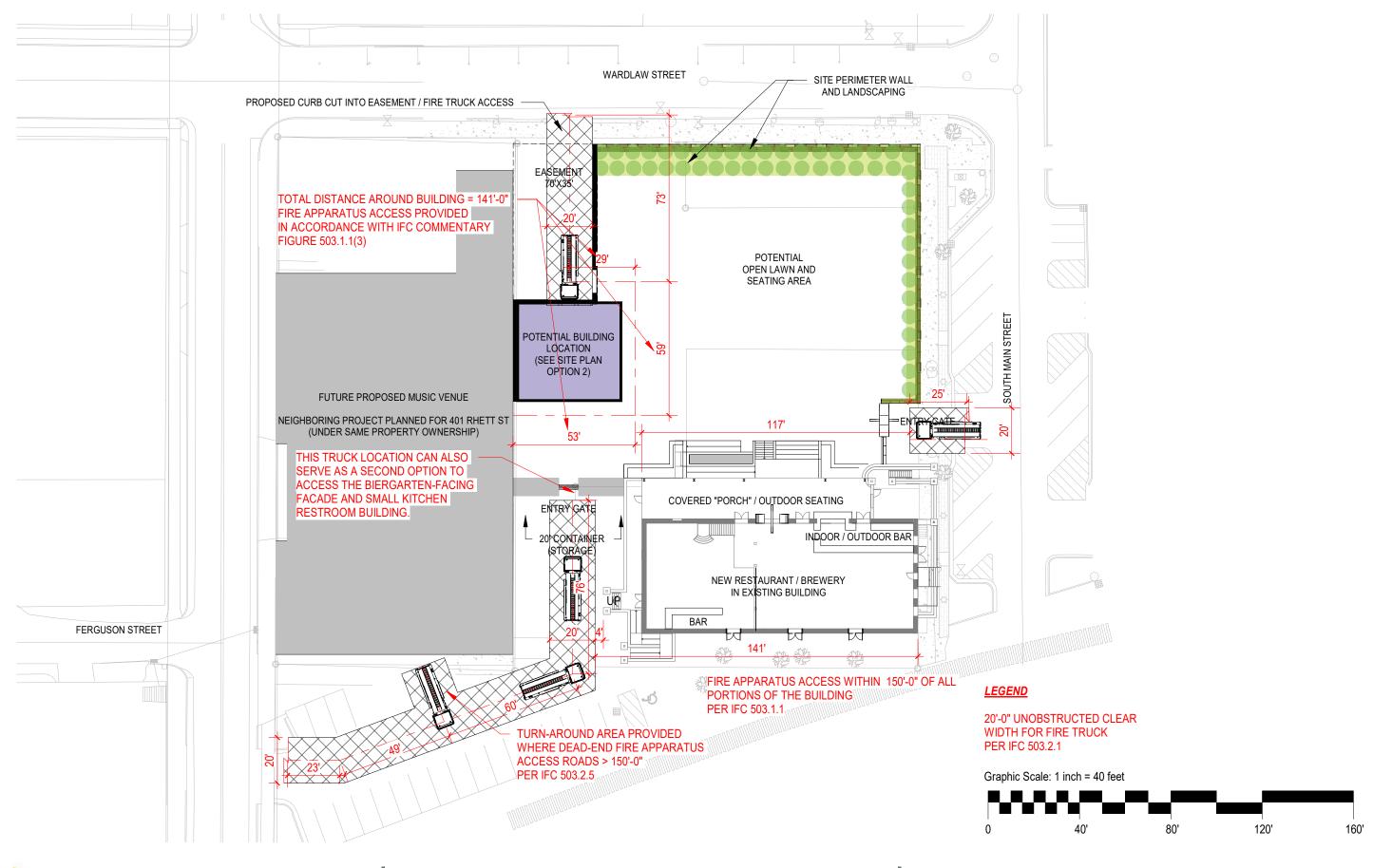
GREENVILLE, SC

10/11/21







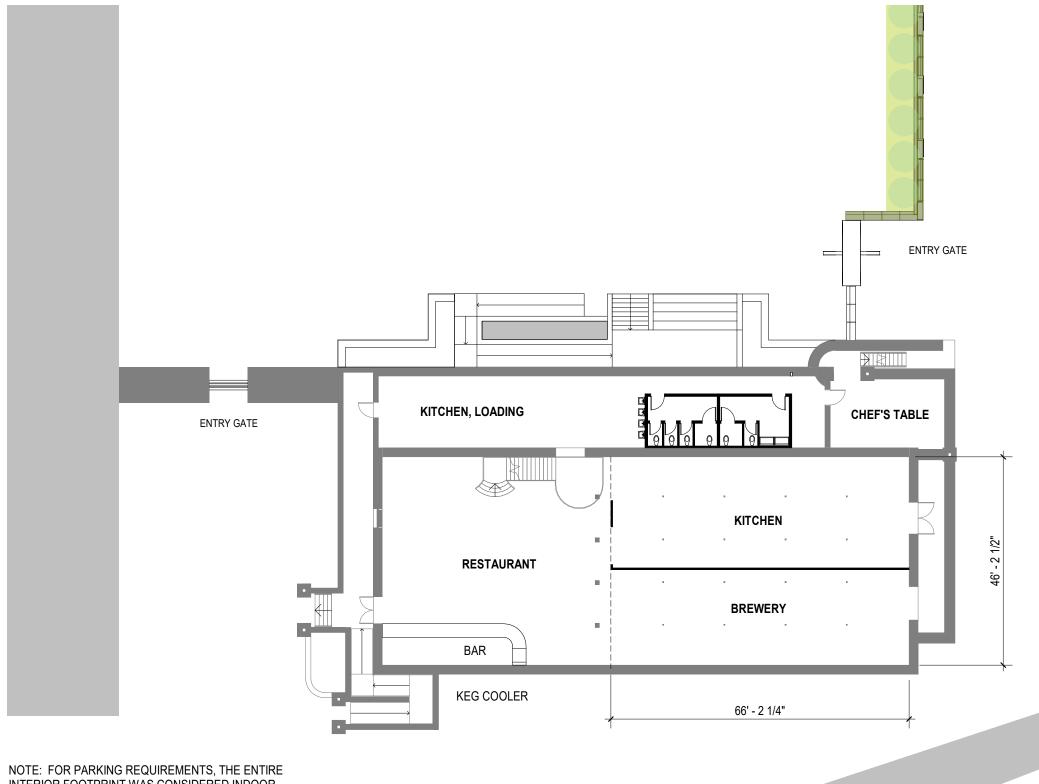




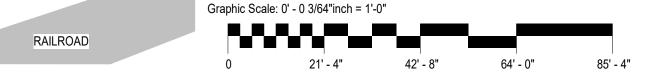
**NEW REALM BREWERY** 

GREENVILLE, SC

12/20/21



NOTE: FOR PARKING REQUIREMENTS, THE ENTIRE INTERIOR FOOTPRINT WAS CONSIDERED INDOOR ENTERTAINMENT, INCLUDING BACK OF HOUSE SPACES.



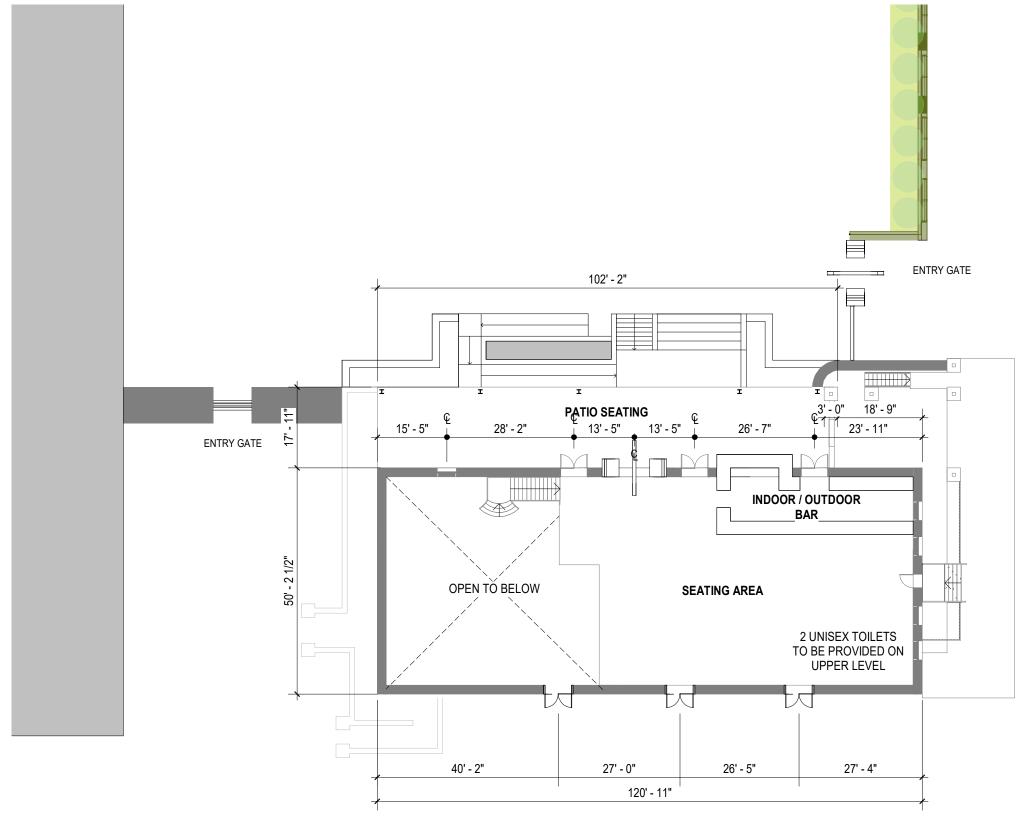


NEW REALM BREWERY

GREENVILLE, SC

12/20/21

FLOOR PLAN - LOWER LEVEL



Graphic Scale: 0' - 0 3/64"inch = 1'-0"





10 November 2021
Revised 20 December 2021

Cary Perkins McMillan Pazdan Smith Architecture 400 Augusta St #200 Greenville, SC 29601 Email: cperkins@mcmillianpazdansmith.com

Subject: New Realm Brewery Acoustical Review

TA Project #21111

Dear Cary,

Thank you for sharing the site and walking plan yesterday. From our conversation, we understand that the City of Greenville is concerned with the noise generated by the outdoor use from the New Realm Brewery. Our work last year on the Rhett Street Music venue has allowed us to become very familiar with this site.

#### **SETTING**

The New Realm Brewery will occupy the cigar building, and its entire site is bounded by the Rhett Street music venue to the north, Wardlaw Street to the east, and Main street to the south. Railroad tracks used by Norfolk Southern freight trainsare located immediately to the west of the cigar building.



Figure 1 - Site Plan

© Thorburn Associates Inc.

SAN FRANCISCO LOS ANGELES ORLANDO **CHARLOTTE** RALEIGH-DURHAM

#### Zoning

The site and surrounding properties fall within the C-4 Central Business District zone.

"The C-4 district is intended to preserve downtown Greenville as the city's center accommodating a unique, high-intensity mix of office, service, retail, entertainment, cultural, government, civic, light manufacturing, and residential uses."

#### Observations

Thorburn Associates completed a full noise study for the Rhett Street entertainment venue just to the north of the proposed New Realm Brewery site in the spring of 2020. This report was submitted to the City of Greenville and is part of the public record.

In that report, we noted that no trains were observed while on site. Based on system maps, it appears this trackage is used by Norfolk Southern freight trains.

There is a direct line of sight from the Fluor Field baseball stadium to the Rhett Street Entertainment Venue and the New Realm Brewery sites.

Based on the stadium's schedule, there were several college baseball games on Friday, Saturday, and Sunday during our measurement period.

#### CODE

As noted above, the site and surrounding properties are zoned C-4 Central Business District.

Section 16-100 of the City of Greenville Code of Ordinances limits noise levels, as measured 25-feet from the property, to 80dBA from 7:00 am to 10:00 pm, and 75dBA from 10:00 pm to 7:00 am.

However, it should be noted that Section 16-93 of the City of Greenville Code of Ordinances states:

"technological sound level measurements, while desirable, shall not be required to demonstrate a violation of this division or any other ordinance or statute which establishes the creation of disturbance or public nuisance. Decibel level measurements less than those specified in this division may still establish a violation of this division when due regard is made for the time, place and circumstances of the noise."

#### **ANALYSIS**

The New Realm Brewery is within an "entertainment area" of the Central Business District. Within this area, several venues operate with live and recorded music with large operable doors and outdoor stages backed by video walls. The proposed use by the New Realm Brewery is no different than Yee Haw Brewery (which uses the same size outdoor screen to feature sports games), Fluor Field (baseball games as well as live entertainment), and the Gather Greenville (outdoor stage with lawn seating). It should be noted that all of these are within walking distance of this venue.

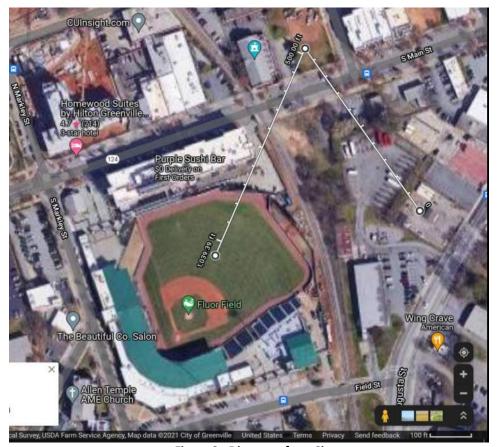


Figure 2 - Distances from Site

As can be seen from the Google Maps image, the proposed site is within 500 feet of Fluor Field and the Gather Greenville sites. Each of these has been allowed amplified music and outdoor seating.

#### RECOMMENDATIONS

Based on the precedent established for other entertainment establishments within the C-4 Central Business District, we cannot find an acoustical reason for this project not to be permitted. We do recommend that:

1. The venue must operate within the noise levels established by Section 16-100 of the City of Greenville Code of Ordinances limits noise levels, as measured 25-feet from the property, to 80dBA1 from 7:00 am to 10:00 pm, and 75dBA from 10:00 pm to 7:00 am.

It is not uncommon to have outdoor music venues complete the performance/event by 7 pm during the week, with extended hours on Friday and Saturday to 9 pm. Completion refers to the soundproducing event not the operational hours of the venue.

For example, Gather Greenville typically hosts live music from 5:30 to 8:30 pm on Thursday evenings, 6:00 to 9:00 pm on Friday evenings, and 1:30 to 4:30 pm on Saturday & Sunday afternoons.

- 2. The sound level should be controlled to no louder than 80 dBA as well as 80 dBC2. The C weighted sound level (dBC) is more sensitive to low-frequency noise and vibration levels, addressing any concerns over ground vibration or the "thump, thump" type of sound heard from an adjacent car.
- 3. Entertainers must use only the venue loudspeaker system, and may not bring their own loudspeakers. Using the venue loudspeaker system allows the system to be adjusted and controlled to ensure the City of Greenvilles maximum permitted sound levels are not exceeded.
- 4. We have found that having a back wall and partial ceiling over the source of amplified sound will help direct the sound to the seating area and reduce sounds heard behind the stage area. A stage structure will reduce sounds from the stage to the east or in the direction of Wardlaw Street.

# # #

We trust this information is helpful. Please do not hesitate to contact us with any questions or to discuss further.

Sincerely,

Thorburn Associates Inc.

Paul Mangelsdorf, EIT, WELL AP

Associate

Stove THORSON

Steve Thorburn PE, LEED-AP, CTS-D, CTS-I Principal

PSM/hcs

**Enclosures:** 

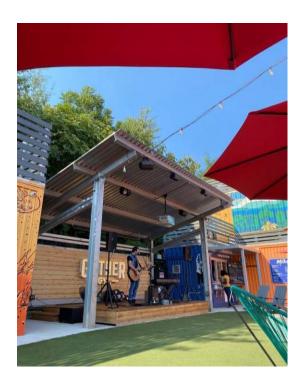
C:\Users\paul.mangelsdorf\Mammoth Design Group LLC\Projects - 2021\21111 - New Realm Brewery\\_Correspondence\2021-12-20 sjta 21111 New Realm Brewery REV1.docx

<sup>1</sup>A-Weighted Sound Level (Noise Level) -- dBA -- A term for the A-weighted sound pressure level. A-weighting is a frequency weighting which is commonly used to measure the loudness or "noisiness" of sounds. A-weighting filters the microphone signal in a manner which better correlates with the sensation of the human ear. The sound level is obtained by use of a standard sound level meter and is expressed in decibels. Sometimes the unit of sound level is written as dBA.

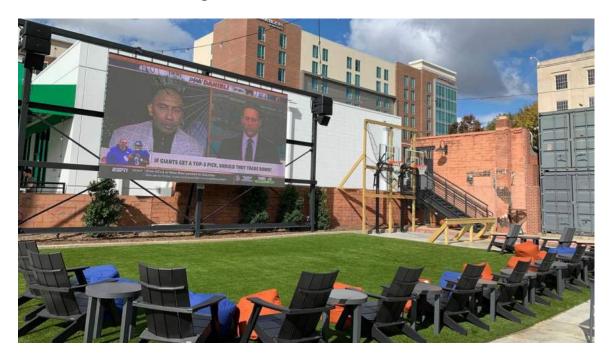
<sup>2</sup>C-Weighted Sound Level (Noise Level) dBC -- A term for the C-weighted sound pressure level. C-weighting is a frequency weighting which is commonly used to measure sound. C-weighting does not filter the microphone signal, when C weighting was developed it was considered a neutral filter, that is it did not affect the signal being measured. The current C weighting standard haves the high and low frequencies rolled off or filtered, commonly used for adjusting audio systems.

# **Gather Greenville - Images from Yelp!**





# **YEE HAW BREWERY – Image from Greenville Journal**





Ref:

Acoustic Assessment Report Prepared November 30<sup>th</sup>, 2021

The Old Cigar Warehouse 912 S Main Street Greenville, SC 29601

City of Greenville Board of Zoning Appeals (BZA) Meeting January 13<sup>th</sup>, 2022, (4:00pm)

To Whom It May Concern,

The Acoustic Assessment Report (AAR) provided herein has been completed by Joshua Cohen of New Realm Brewing Company on Tuesday, November 30<sup>th</sup>, 2021. This AAR has been prepared to demonstrate the New Realm Brewing Company, Charleston, SC facility's operation maintains a metered dBA level not to exceed 80dBA during (amplified) events.

The information presented within the AAR was gathered under optimal conditions, utilizing 382 data points across two points-of-reception (POR) and further analyzed to demonstrate the medium dBA at a New Realm Brewing facility.

The New Realm Brewing facility located in Charleston, SC was specifically chosen to analyze due to its similarities (mixed use area within the city) to the proposed site located at 912 S Main St, Greenville, SC.

All information contained and presented within the AAR is true and factual and is being presented for review to solidify that New Realm Brewing Company's operational approach consistently maintains an exposed amplified sound level well within an 80dBA ordinance.

Thank you for your consideration and review of the AAR. If there are any further questions regarding the presented AAR, please do not hesitate to contact me.

Cheers.

Joshua Cohen



Ref: The Old Cigar Warehouse 912 S Main Street Greenville, SC 29601

> City of Greenville Board of Zoning Appeals (BZA) Meeting January 13<sup>th</sup>, 2022, (4:00pm)

### **Acoustic Assessment Report – Key Points**

- Acoustic measurements were recorded and logged at the New Realm Brewing facility located in Charleston, SC, Sunday, November 28<sup>th</sup>, 2021. This facility is extremely similar (mixed use area) to the proposed site located at 912 S Main St, Greenville, SC.
- The weather conditions during the acoustic measurement metering were appropriate for measurements with no precipitation, temperature of 61°F and wind speeds less than 7mph.
- 382 dBA data points were recorded and logged at two point(s)-of-reception (POR) at the New Realm Brewing facility located in Charleston, SC (November 28<sup>th</sup>, 2021), using a Professional Sound Level Meter, Model SLM-25.
  - a. 252 POR 1 Island Park Drive; Northwest public sidewalk facing the Facility
  - b. 131 POR 2 Adjacent Parking Lot; next to the Facility
- During the dBA data points metering the following conditions were:
  - a. Amplified live music provided by a DJ located on an elevated event platform
  - b. Amplified PA system during a car show event located in the adjacent parking lot
- During the New Realm Brewing, Charleston, SC; dBA data points collection/metering (November 28<sup>th</sup>, 2021) a total of 7 spike above the 80 dBA maximum out of 382 total data points were recorded and logged. Spikes above 80dBA reference chart:

T1 225	14:13:55	85dBA	Car show participant on Island Park Dr excessive exhaust-passing
T1 232	14:15:40	80.4dBA	Ambulance on Island Park Drive-passing
T1 242	14:18:10	80.3dBA	Ambulance on Island Park Drive-passing
T2 41	15:21:03	81.9dBA	Car show participant within the parking lot excessive exhaust
T2 52	15:22:48	81.6dBA	Car show participant within the parking lot excessive exhaust
T2 114	15:39:18	80.6dBA	Car show participant within the parking lot excessive exhaust
T2 118	15:40:18	81.5dBA	Car show participant within the parking lot excessive exhaust

Yee-Haw Brewing Company is only used as a refence site/business of similar operation.
 Yee-Haw hosted a college football game (Clemson v. South Carolina) at the time of metering (dBA) on Friday, November 27<sup>th</sup>, 2021.



Ref: The Old Cigar Warehouse 912 S Main Street Greenville, SC 29601

> City of Greenville Board of Zoning Appeals (BZA) Meeting January 13<sup>th</sup>, 2022, (4:00pm)

New Realm Brewing, Charleston, SC; dBA data points collected (November 28th, 2021)

- Live amplified DJ was performing during the entire duration of data collection
- 382 dBA data points were recorded and logged at two-point(s)-of-reception
  (POR) using a Professional Sound Level Meter, Model SLM-25 system inclusive of
  a precision Sound Level Meter (SLM) IEC651 Type2, ANSI S1.4 Type 2 (Serial
  Number 202139433). (Reference the AAR for additional information)
  - POR 1 Island Park Drive; Northwest public sidewalk facing the Facility recorded and logged 251 dBA data points during a duration of 62.75 minutes. The total medium from POR 1 is 68.46 dBA. During the dBA data metering, amplified live music provided by a DJ located on an elevated event platform. (11-28-2021)
  - POR 2 Adjacent Parking Lot; next to the Facility recorded and logged 131 dBA data points during a duration of 32.75 minutes. The total medium from POR 2 is 71.11 dBA. During the dBA data metering, amplified PA system during a car show event located in the adjacent parking lot. (11-28-2021)

### The total average of POR 1 and POR 2 is 73.12 dBA

 Yee-Haw - E McBee Ave; outdoor open space/TV area; college night football game event with overflow of patrons onto E McBee Ave. The total medium from E McBee Ave is 77.78 dBA. (11-27-2021)

Applicable City of Greenville, City Ordinance (Ord. No. 2004-11, 2-9-2004);

- 19-3.2.2 Central Business District (C-4) Zoning (19-3.2.2)
  - Subsection K, paragraphs 1 and 2
- 16-100 Measurement of noise level; establishment of prima facie violation
  - o Subsection A, B, C, and D
- 16-95 Exemptions
  - Subsection 7
- 16-99 Special provisions for central business district.



# City of Greenville - GVL 2040 Comprehensive Plan for Greenville, SC

"Effective city planning begins with the comprehensive plan in which locally generated core values are used to operationally create a vision of a locality's future quality of life. Quality of life is a multifaceted concept that includes physical, economic and social considerations. These dimensions are closely interrelated because economic viability and growth require a sustainable environment as well as first-rate services. Conversely, maintaining a sustainable environment and providing quality services require economic viability. A properly done comprehensive plan will provide a policy direction and physical framework to promote continued economic development, consistent land use decisions, and other public policy over the coming decades." — Barry Nocks, PhD, FAICP Professor Emeritus and Interim Director of the Masters in Real Estate Development program Clemson University

Economic Development Policy Actions to promote economic activity of specific types and in specific places— to create jobs, build the tax base, or provide desired services—should be molded to reflect the goals, trends, and conditions described in the plan.

Being a Courageous Community, <u>our community has demonstrated an ability to make bold decisions</u> that may have been difficult in the moment but that put the community in a position to succeed well into the future. We must consistently demonstrate such courage going forward and truly commit ourselves to issues we say are important

Observation: "Just as Economic Development activity has been the 'fuel' that has driven the past success of growth and change within the City of Greenville, so shall Economic Development activity continue to 'fuel' the fulfillment of the vision and priorities presented in the GVL2040 Comprehensive Plan and provide the common thread between the past and the future of the City."

Age Range	2000	2010	2017	
0-19	23.9%	23.0%	21.4%	-
19-34	26.6%	27.4%	29.2%	+
35-54	27.0%	25.8%	24.2%	-
55-74	14.3%	17.1%	19.8%	+
75+	8.0%	6.5%	5.3%	22
Median Age	34.6	34.6	34.6	

Economic Sector Showing Notable Job Growth or Decline Since 2002:

Arts, Entertainment, and Recreation 1,744 (Jobs in 2017) 59% (Change Since 2002) Accommodation and Food Services 11,967 (Jobs in 2017) 58% (Change Since 2002)

Greenville's priorities and goals cannot be isolated from one another and treated as independent categories of work. They are interconnected in fundamental ways with each other and with Greenville's physical form. For that reason, implementation of GVL2040 will not be a matter of simply completing a laundry list of projects. Rather, it will require a commitment to grow in a new way and to regard each priority as an essential contributor to a coherent vision.



A well-integrated system of nodes and corridors allows Greenville to grow in ways that make significant progress on its priorities possible. Higher densities and mixed uses in nodes and along corridors <u>create concentrations of jobs, services, and other amenities throughout the city</u>. Dependence on cars is reduced, other modes become safer, and improved transit becomes financially realistic. Walking, biking, and transit become viable and desirable options for travel within and between nodes

Additional outcomes, including higher quality of life and economic competitiveness.

Employment by Industry Sector for City of Greenville Residents, 2000, 2010, and 2018

Industry	2000		2010		2018	
*	Number	Percent	Number	Percent	Number	Percent
Arts, Entertainment, Recreation, Accommodation, and Food Services	3.001	10.6	2.833	9.9	4.166	11.7

<sup>\*</sup> GVL 2040 Comprehensive Plan for Greenville, SC | czbLLC December 2020



# **Acoustic Assessment Report**

The Old Cigar Warehouse 912 S Main Street Greenville, SC 29601

New Realm Brewing Company Josh Cohen – VP of Business

Prepared November 30th, 2021



NRBC | 912 S Main Street, Greenville, SC 29601 | Acoustic Assessment Report | November 30, 2021



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### 1. Executive Summary

This Acoustic Assessment Report (AAR) has been prepared regarding New Realm Brewing Company's business operations at all NRBC facilities, specific to noise source controls implemented and maintained by New Realm Brewing Company.

The on-site noise source data collected at the New Realm Brewing, Charleston, SC facility on November 28, 2021, will demonstrate that during amplified live music and events, the primary noise source is maintained and regulated at all times.

During the on-site visit to the New Realm Brewing, Charleston, SC facility, <u>382 dBA data points</u> were recorded and logged at two point(s)-of-reception (POR); reference Sec. 4 - Point of Reception Summary and Figure 2, Picture 1.

Per the AAR analysis, the dBA data points recorded and logged provides the following information and findings: (<u>Live amplified DJ was performing during the entire duration of the data collection</u>).

- POR 1 <u>Island Park Drive</u>; <u>Northwest public sidewalk facing the Facility</u> recorded and logged 251 dBA data points during a duration of <u>62.75 minutes</u>.
   The total medium from POR 1 is <u>68.46 dBA</u> (Reference 5.1) During the dBA data metering, amplified live music provided by a DJ located on an elevated event platform; reference Figure 1, Picture 2 (POR 1)
- POR 2 <u>Adjacent Parking Lot</u>; next to the <u>Facility</u> recorded and logged 131 dBA data points during a duration of <u>32.75 minutes</u>. The total medium from POR 2 is <u>71.11 dBA</u> (Reference 5.1) During the dBA data metering, amplified PA system during a car show event located in the adjacent parking lot; reference Figure 2, Picture 1 (POR 2)

## The total average of POR 1 and POR 2 is 73.12 dBA

This AAR provides all necessary supporting information herein to confirm the noise source dBA findings presented.

Based on the information provide within the AAR, New Realm Brewing Company has demonstrated its ability to work within the preset noise levels (dB) stipulated by the local governing municipalities (local ordinances) in which New Realm Brewing Company operates its facilities



#### 2. Introduction

New Realm Brewing Company (NRBC) has prepared an Acoustic Assessment Report (AAR) for the Board of Zoning Appeals (BZA), (City of Greenville, SC) regarding New Realm Brewing Company's application specific to their business use/purpose. The submitted application for consideration and approval by BZA is in refence to (Property) The Old Cigar Warehouse, located at 912 S Main Street, Greenville, South Carolina 29601.

Joshua Cohen, of New Realm Brewing Company conducted an on-site inspection review of the Property on October 18<sup>th</sup>, 2021, (parcels 72-2-16, 72-2-17, 72-2-19, 72-2-20).

This AAR has been prepared to include all significant sources of noise emissions at the New Realm Brewing site (Facility) located at 880 Island Park Dr, Charleston, SC 29492 and to demonstrate the compliance of all New Realm Brewing sites. The City of Greenville, South Carolina Code of Ordinance that applies to this Property is Sec. 16-100. — Measurement of noise level; establishment of prima facia violation, Sec. 16-95. — Exemptions, Sec. 16-99. — Special provisions for central business district, Sec. 16-91. — Definitions, Sec. 16-96. — Enforcement factors, and Sec. 19-3.2. — District descriptions (subsection 19-3.2.2 (k 1 & 2)).

The AAR has been prepared in support of an application to amend the Property's current zoning within the C-4 zoning, West End Entertainment District.

The New Realm Brewing Facility operates Sunday thru Thursday (11:30am to 9:00pm) and Friday thru Saturday (11:30am to 10:00pm).

The AAR presented herein provides an on-site evaluation of the noise impacts at the sensitive receptors (public property) located nearest to the Property. The AAR was prepared consistent with the City of Greenville, South Carolina Code of Ordinance, Sec. 16-100. — Measurement of noise level; establishment of prima facie violation. (CODE OF ORDINANCE City of GREENVILLE, SOUTH CAROLINA Codified through Ordinance No. 2021-60, enacted August 23, 2021. (Supp. No 13))

The Property is located on land that is zoned C-4: Central Business District (Overlay District). The land use north, south, east, and west of the Property are zoned C-4: Central Business District. A zoning map and definitions are provided in Appendix A.



### 3. Noise Source Summary

This AAR focuses on the sound emissions from the significant noise sources identifies at the Facility. The significant noise sources are identified in the Noise Source Summary Table 1 & 2 and the locations are identified on Figure 1.

During the New Realm Brewery Facility (Charleston, SC) noise source monitoring and data logging the following conditions were present on-site:

- Amplified live music provided by a DJ located on an elevated event platform;
   reference Figure 1, Picture 2 (POR 1)
- <u>Amplified PA system</u> during a car show event located in the adjacent parking lot; reference Figure 2, Picture 1 (POR 2)
- Yee-Haw Brewing Company was hosting a <u>college night football event</u> (Clemson v. South Carolina) located in their open space/TV outdoor area with people lining E McBee Ave; reference Figure 1, Picture 3 (Saturday, November 27<sup>th</sup>, 2021)

NOTE: Yee-Haw Brewing Company is only used as a refence site/business of similar operation to demonstrate at their maximum capacity they maintained a dBA noise source not exceeding the ordinance required maximum of 80dB; reference 5.2

The other noise sources at the Facility have not been included since they are considered insignificant contributors to overall Facility noise level at the sensitive receptors.

# 4. Point of Reception Summary

The identification of appropriate sensitive point(s)-of-reception (**POR**) is necessary to conduct the AAR for the Facility. A "**point-of-reference**" is any point off the premises of a person where sound, originating from the Facility is received. The point-of-reception may be located on permanent residences, rental residences, businesses, and/or public areas.

The objective of this AAR is to determine the predictable worse-case ½-hour Leg and 1-hour Leg equivalent sound level at the worse-case point(s)-of-reception. The worse-case point(s)-of-reception are defined as the sensitive receptors with the greatest potential exposure from the Facility noise source due to proximity and direct line-of-sight exposure.



The worse-case sensitive points of reception (POR) are:

- POR1 Island Park Drive; Northwest public sidewalk facing the Facility
- POR 2 Adjacent Parking Lot; next to the Facility

The location of the worst case PORs are identified on Figure 2.

All POR locations surrounding the Facility were considered; however, the noise impact at only the worse-case and most exposed PORs are presented herein.

#### 5. Sound Level Data

Short-term sound level measurements were necessary in order to assess the worse-case potential noise impact at the PORs. Josh Cohen (NRBC) visited the site on November 28, 2021. The weather conditions were appropriate for measurements with no precipitation, temperature of 61°F and wind speeds less than 7mph.

Short-term sound level measurements were taken using a Professional Sound Level Meter, Model SLM-25 system inclusive of a precision Sound Level Meter (SLM) IEC651 Type2, ANSI S1.4 Type 2 (Serial Number 202139433). The SLM was calibrated before and after each measurement period. A decibel meter tells you the SPL (sound pressure level, which is measured in decibels)

The sound descriptor used in the impact evaluation for the Facility noise sources is a ½-hour L<sub>eq</sub> and 1-hour L<sub>eq</sub> which is a time weighted energy average of the source. The sound measurements consisted of short-term readings taken with the detector in a fast response using A-weighting, such that the sound levels are reported in units of dBA. All measurements were recorded and stored in the SLM as well as the Noise Logger Communication software.

The location and refence distance were selected to ensure that the refence measurement was a valid representation of the dominant source(s) being measured. The measurement locations were selected in order to measure the sound emitted in the direction of the worse-case exposure in line with the nearby sensitive receptors wherever possible and/or to minimize the influence of other noise sources.



### 5.1 Charleston, SC – New Realm Brewing Facility

#### **Record Parameters**

#### Content

Address

Charleston NRB - Island Park Dr

Serial Number

202139433

Test Name

Charleston - Island Park Dr

Setting Time

28/11/2021 13:17:55 (62.75mins)

Total Records

251

Record Interval

<u>15 sec</u>

Immediately/Manual

Immediately L:30 H:130 dB

Noise Alarm Sample Level

FAST

Noise Level

۸

Start Time

28/11/2021 13:17:55

Test Records

251

### POR 1 Total Medium dBA

68.46

#### **Record Parameters**

#### Content

Address

Charleston NRB - Parking Lot

Serial Number

202139433

Test Name

Charleston - Parking Lot

Setting Time

28/11/2021 15:11:03 (32.75mins)

Total Records

131

Record Interval

15 sec

Immediately/Manual

Immediately L:30 H:80 dB

Noise Alarm Sample Level

FAST

Noise Level

A

Start Time

28/11/2021 15:11:03

Test Records

131

#### POR 2 Total Medium dBA

71.11

### Total Combined Average dBA

73.12



#### 5.2 Greenville, SC – Yee-Haw Brewing Company

#### **Record Parameters**

#### Content

Address

Yee-Haw Brewing - E McBee Ave

Model Number

SM130DB

**Test Name** 

Yee-Haw Brewing Company

Setting Time

27/11/2021 19:50

Total Records

20 15 sec

Record Interval Immediately/Manual

Immediately

Noise Alarm

L:30 H:80 dB

Sample Level

FAST

Noise Level

Α

Start Time

27/11/2021 19:50

Test Records

20

Total Medium dBA

77.78

#### 6. Conclusion

The existing steady-state of the Facility as well as the sound levels from the PORs demonstrate that a New Realm Brewing Facility maintains a maximum noise level below an 80 dBA level limit as demonstrated in Table 1 & 2. Based on the information provide within the AAR, New Realm Brewing Company has demonstrated its ability to work within the preset noise levels dB(A) stipulated by the municipalities in which New Realm Brewing Company operates its facilities.

#### NOTE

During the New Realm Brewing, Charleston, SC; dBA data points collection/metering (November 28<sup>th</sup>, 2021) a <u>total of 7 spike above the 80 dBA maximum out of 382 total data</u> points were recorded and logged. <u>Spikes above 80dBA reference chart:</u>

T1 225	14:13:55	85dBA	Car show participant on Island Park Dr excessive exhaust-passing
T1 232	14:15:40	80.4dBA	Ambulance on Island Park Drive-passing
T1 242	14:18:10	80.3dBA	Ambulance on Island Park Drive-passing
T2 41	15:21:03	81.9dBA	Car show participant within the parking lot excessive exhaust
T2 52	15:22:48	81.6dBA	Car show participant within the parking lot excessive exhaust
T2 114	15:39:18	80.6dBA	Car show participant within the parking lot excessive exhaust
T2 118	15:40:18	81.5dBA	Car show participant within the parking lot excessive exhaust



### FIGURE 1



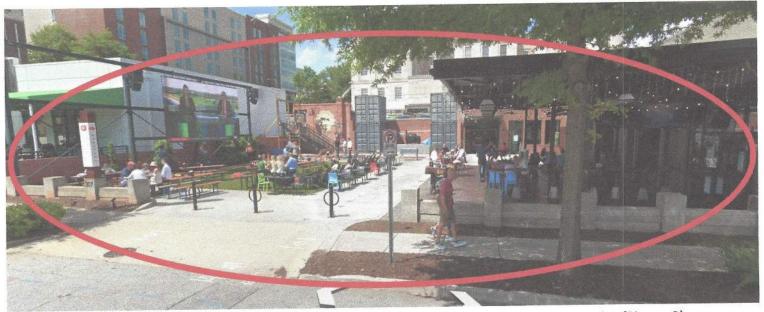
New Realm Brewing Company Facility – Charleston, SC (Picture 1)



### FIGURE 1



New Realm Brewing Company Facility-Charleston, SC; Live DJ amplified during dBA metering (Picture 2)



Yee-Haw Brewing Company – Greenville, SC; College Football Event during dBA metering (Picture 3)



# FIGURE 2



New Realm Brewing Company Facility – Charleston, SC (Picture 1)

- POR1 Island Park Drive; Northwest public sidewalk facing the Facility
- POR 2 Adjacent Parking Lot; next to the Facility



# TABLE 1

Record	Time	Noise(dBA)	54	28/11/21 13:31:10	71
1	28/11/21 13:17:55	66.2	55	28/11/21 13:31:25	74.4
2	28/11/21 13:18:10	69.7	56	28/11/21 13:31:40	71.1
3	28/11/21 13:18:25	69.7	57	28/11/21 13:31:55	64.2
4	28/11/21 13:18:40	69.1	58	28/11/21 13:32:10	68.3
5	28/11/21 13:18:55	73.5	59	28/11/21 13:32:25	69.7
6	28/11/21 13:10:33	66.6	60	28/11/21 13:32:40	63.2
7	28/11/21 13:19:10	69.2	61	28/11/21 13:32:55	69
8	28/11/21 13:19:40	79.7	62	28/11/21 13:33:10	62.3
9	28/11/21 13:19:55	69.7	63	28/11/21 13:33:25	64.1
10	28/11/21 13:19:33	68	64	28/11/21 13:33:40	68.7
11	28/11/21 13:20:25	69.5	65	28/11/21 13:33:55	69.6
12	28/11/21 13:20:40	65.4	66	28/11/21 13:34:10	66.6
13	28/11/21 13:20:55	69.7	67	28/11/21 13:34:25	63.1
14	28/11/21 13:20:33	67.2	68	28/11/21 13:34:40	69.9
	28/11/21 13:21:10	64.9	69	28/11/21 13:34:55	64.3
15 16	28/11/21 13:21:40	67.9	70	28/11/21 13:35:10	65.1
		61.9	71	28/11/21 13:35:25	69.8
17	28/11/21 13:21:55	68.4	72	28/11/21 13:35:40	70.8
18	28/11/21 13:22:10	66.1	73	28/11/21 13:35:55	68.3
19	28/11/21 13:22:25	64.9	74	28/11/21 13:36:10	62.6
20	28/11/21 13:22:40		75	28/11/21 13:36:25	68
21	28/11/21 13:22:55	67.9	76	28/11/21 13:36:40	69
22	28/11/21 13:23:10	65.7	77	28/11/21 13:36:55	71.9
23	28/11/21 13:23:25	66.3	78	28/11/21 13:37:10	69.9
24	28/11/21 13:23:40	69.3	79	28/11/21 13:37:25	69.7
25	28/11/21 13:23:55	67.5	80	28/11/21 13:37:40	72.9
26	28/11/21 13:24:10	64.5	81	28/11/21 13:37:55	69.3
27	28/11/21 13:24:25	66.8	82	28/11/21 13:38:10	69
28	28/11/21 13:24:40	60.9	83	28/11/21 13:38:25	64.2
29	28/11/21 13:24:55	64.7	84	28/11/21 13:38:40	64.7
30	28/11/21 13:25:10	74	85	28/11/21 13:38:55	63
31	28/11/21 13:25:25	69.6	86	28/11/21 13:39:10	69.7
32	28/11/21 13:25:40	69.1	87	28/11/21 13:39:25	63.2
33	28/11/21 13:25:55	69.2	88	28/11/21 13:39:40	66.1
34	28/11/21 13:26:10	68.7	89	28/11/21 13:39:55	67.6
35	28/11/21 13:26:25	68.1	90	28/11/21 13:40:10	70.3
36	28/11/21 13:26:40	68.8	91	28/11/21 13:40:25	63
37	28/11/21 13:26:55	66	92	28/11/21 13:40:40	69.8
38	28/11/21 13:27:10	72.8	93	28/11/21 13:40:55	69.3
39	28/11/21 13:27:25	75.2	94	28/11/21 13:41:10	71.9
40	28/11/21 13:27:40	60.8	95	28/11/21 13:41:25	68.3
41	28/11/21 13:27:55	64.1	96	28/11/21 13:41:40	71.4
42	28/11/21 13:28:10	61.5	97	28/11/21 13:41:55	67.3
43	28/11/21 13:28:25	66.9	98	28/11/21 13:42:10	69.5
44	28/11/21 13:28:40	59.8	99	28/11/21 13:42:25	68.7
45	28/11/21 13:28:55	63.9	100	28/11/21 13:42:40	71.5
46	28/11/21 13:29:10	72.9	101	28/11/21 13:42:55	69.7
47	28/11/21 13:29:25	65	102	28/11/21 13:43:10	66.5
48	28/11/21 13:29:40	66.5	103	28/11/21 13:43:25	68.8
49	28/11/21 13:29:55	71	104	28/11/21 13:43:40	67.3
50	28/11/21 13:30:10	61.8	105	28/11/21 13:43:55	62.6
51	28/11/21 13:30:25	67.5	106	28/11/21 13:44:10	72
52	28/11/21 13:30:40	69.4	107	28/11/21 13:44:25	68.8
53	28/11/21 13:30:55	69.3			



		1			
108	28/11/21 13:44:40	69.1	164	28/11/21 13:58:40	69.7
109	28/11/21 13:44:55	69.6	165	28/11/21 13:58:55	68.9
110	28/11/21 13:45:10	67.6	166	28/11/21 13:59:10	68.3
111	28/11/21 13:45:25	69.5	167	28/11/21 13:59:25	68.9
112	28/11/21 13:45:40	68.9	168	28/11/21 13:59:40	69.1
113	28/11/21 13:45:55	69.4	169	28/11/21 13:59:55	68.2
114	28/11/21 13:46:10	69.6	170	28/11/21 14:00:10	69.4
115	28/11/21 13:46:25	69.4	171	28/11/21 14:00:25	65.1
116	28/11/21 13:46:40	69.2	172	28/11/21 14:00:40	66.7
117	28/11/21 13:46:55	69.3	173	28/11/21 14:00:55	67.2
118	28/11/21 13:47:10	69.6	174	28/11/21 14:01:10	69.5
119	28/11/21 13:47:25	68.4	175	28/11/21 14:01:25	68.7
120	28/11/21 13:47:40	68.4	176	28/11/21 14:01:40	68.8
121	28/11/21 13:47:55	69.5	177	28/11/21 14:01:55	68
122	28/11/21 13:48:10	69.6	178	28/11/21 14:02:10	68.3
123	28/11/21 13:48:25	65.6	179	28/11/21 14:02:25	75 72.5
124	28/11/21 13:48:40	73.4	180	28/11/21 14:02:40	73.5 67.7
125	28/11/21 13:48:55	70.6	181	28/11/21 14:02:55	68.7
126	28/11/21 13:49:10	69.8	182	28/11/21 14:03:10	70.2
127	28/11/21 13:49:25	72.4	183	28/11/21 14:03:25	68.1
128	28/11/21 13:49:40	68.4	184	28/11/21 14:03:40 28/11/21 14:03:55	69.4
129	28/11/21 13:49:55	70.3	185	28/11/21 14:04:10	67.1
130	28/11/21 13:50:10	68.4	186	28/11/21 14:04:10	69.5
131	28/11/21 13:50:25	64.6	187	28/11/21 14:04:40	69.8
132	28/11/21 13:50:40	68.4	188 189	28/11/21 14:04:40	71.7
133	28/11/21 13:50:55	69.9	190	28/11/21 14:05:10	64.5
134	28/11/21 13:51:10	69.7	191	28/11/21 14:05:10	67.2
135	28/11/21 13:51:25	66.4	192	28/11/21 14:05:40	69.6
136	28/11/21 13:51:40	67.7	193	28/11/21 14:05:55	69
137	28/11/21 13:51:55	66.6	194	28/11/21 14:06:10	64.9
138	28/11/21 13:52:10	64.9	195	28/11/21 14:06:25	67.2
139	28/11/21 13:52:25	63.2	196	28/11/21 14:06:40	63.8
140	28/11/21 13:52:40	64.1	197	28/11/21 14:06:55	72.5
141	28/11/21 13:52:55	65.2	198	28/11/21 14:07:10	69.9
142	28/11/21 13:53:10	71.9	199	28/11/21 14:07:25	69.6
143	28/11/21 13:53:25	66	200	28/11/21 14:07:40	66.6
144	28/11/21 13:53:40	68.5	201	28/11/21 14:07:55	67.3
145	28/11/21 13:53:55	66.3	202	28/11/21 14:08:10	68.3
146	28/11/21 13:54:10	67	203	28/11/21 14:08:25	65.3
147	28/11/21 13:54:25	69	204	28/11/21 14:08:40	69.2
148	28/11/21 13:54:40	69.1	205	28/11/21 14:08:55	69.8
149	28/11/21 13:54:55	68.1	206	28/11/21 14:09:10	75.3
150	28/11/21 13:55:10	66.9	207	28/11/21 14:09:25	68.8
151	28/11/21 13:55:25	68.4	208	28/11/21 14:09:40	66.9
152	28/11/21 13:55:40	66.5	209	28/11/21 14:09:55	70.3
153	28/11/21 13:55:55	68.3	210	28/11/21 14:10:10	68.2
154	28/11/21 13:56:10	70.6	211	28/11/21 14:10:25	69.1
155	28/11/21 13:56:25	69.5	212	28/11/21 14:10:40	70.7
156	28/11/21 13:56:40	68	213	28/11/21 14:10:55	66.8
157	28/11/21 13:56:55	69.7	214	28/11/21 14:11:10	68.2
158	28/11/21 13:57:10	69.3	215	28/11/21 14:11:25	67.4
159	28/11/21 13:57:25	67	216	28/11/21 14:11:40	71.4
160	28/11/21 13:57:40	69.7	217	28/11/21 14:11:55	65.5
161	28/11/21 13:57:55	68.7	218	28/11/21 14:12:10	65.4
162	28/11/21 13:58:10	67			
163	28/11/21 13:58:25	76.5			



219	28/11/21 14:12:25	67.5
220	28/11/21 14:12:40	69.8
221	28/11/21 14:12:55	78.1
222	28/11/21 14:13:10	76.5
223	28/11/21 14:13:25	72.7
224	28/11/21 14:13:40	64.3
*225	28/11/21 14:13:55	<u>85</u>
226	28/11/21 14:14:10	67
227	28/11/21 14:14:25	62.3
228	28/11/21 14:14:40	71.5
229	28/11/21 14:14:55	73.3
230	28/11/21 14:15:10	70.7
231	28/11/21 14:15:25	66.2
*232	28/11/21 14:15:40	80.4
233	28/11/21 14:15:55	65.8
234	28/11/21 14:16:10	67.8
235	28/11/21 14:16:25	68.7
236	28/11/21 14:16:40	72.2
237	28/11/21 14:16:55	68.2
238	28/11/21 14:17:10	69.5
239	28/11/21 14:17:25	65.5
240	28/11/21 14:17:40	68
241	28/11/21 14:17:55	66.2
*242	28/11/21 14:18:10	80.3
243	28/11/21 14:18:25	65.8
244	28/11/21 14:18:40	68.6
245	28/11/21 14:18:55	68.4
246	28/11/21 14:19:10	69.3
247	28/11/21 14:19:25	69.6
248	28/11/21 14:19:40	63.2
249	28/11/21 14:19:55	71.9
250	28/11/21 14:20:10	68.9
251	28/11/21 14:20:25	73.9

Average dBA

68.46



# TABLE 2

Record	<u>Time</u>	Noise(dBA)	54	28/11/21 15:24:18	65.8
1	28/11/21 15:11:03	68.9	55	28/11/21 15:24:33 28/11/21 15:24:48	70.2 67.7
2	28/11/21 15:11:18	70.4	56 57	28/11/21 15:24:48	72.2
3	28/11/21 15:11:33	72.8	48833	28/11/21 15:25:18	72.3
4	28/11/21 15:11:48	67.3	58	28/11/21 15:25:33	69.1
5	28/11/21 15:12:03	68.2	59	28/11/21 15:25:48	71.4
6	28/11/21 15:12:18	75.5	60	28/11/21 15:26:03	72.2
7	28/11/21 15:12:33	71.6	61 62	28/11/21 15:26:18	76.8
8	28/11/21 15:12:48	68.5	63	28/11/21 15:26:33	69
9	28/11/21 15:13:03	68.3	64	28/11/21 15:26:48	74.1
10	28/11/21 15:13:18	67.9	65	28/11/21 15:20:48	76.7
11	28/11/21 15:13:33	68.8	66	28/11/21 15:27:18	75.9
12	28/11/21 15:13:48	72	67	28/11/21 15:27:33	68.3
13	28/11/21 15:14:03	76.7	68	28/11/21 15:27:48	71.4
14	28/11/21 15:14:18	76.7	69	28/11/21 15:28:03	73.2
15	28/11/21 15:14:33	76.3	70	28/11/21 15:28:18	61.9
16	28/11/21 15:14:48	69.6	71	28/11/21 15:28:33	74.8
17	28/11/21 15:15:03	69.1	72	28/11/21 15:28:48	76.4
18	28/11/21 15:15:18	76.4	73	28/11/21 15:29:03	66.3
19	28/11/21 15:15:33	68.7	74	28/11/21 15:29:18	69.2
20	28/11/21 15:15:48	68.3	75	28/11/21 15:29:33	78.7
21	28/11/21 15:16:03	71.6	76	28/11/21 15:29:48	67.8
22	28/11/21 15:16:18	67.8	77	28/11/21 15:30:03	76.1
23	28/11/21 15:16:33	71.6	78	28/11/21 15:30:18	64.1
24	28/11/21 15:16:48	68.9	79	28/11/21 15:30:33	64.2
25	28/11/21 15:17:03	72.4	80	28/11/21 15:30:48	70.8
26	28/11/21 15:17:18	76.4	81	28/11/21 15:31:03	77.4
27	28/11/21 15:17:33	67.7	82	28/11/21 15:31:18	68.6
28	28/11/21 15:17:48	72.4	83	28/11/21 15:31:33	69.7
29	28/11/21 15:18:03	69.4	84	28/11/21 15:31:48	69.1
30	28/11/21 15:18:18	70.9	85	28/11/21 15:32:03	68.6
31	28/11/21 15:18:33	69.4	86	28/11/21 15:32:18	61.5
32	28/11/21 15:18:48	64.7	87	28/11/21 15:32:33	72.8
33	28/11/21 15:19:03	73.7	88	28/11/21 15:32:48	68.8
34	28/11/21 15:19:18	69	89	28/11/21 15:33:03	68.8
35	28/11/21 15:19:33	73.4	90	28/11/21 15:33:18	69.8
36	28/11/21 15:19:48	65.1	91	28/11/21 15:33:33	69.7
37	28/11/21 15:20:03	67.3 63.7	92	28/11/21 15:33:48	70.3
38	28/11/21 15:20:18	78	93	28/11/21 15:34:03	73.6
39	28/11/21 15:20:33	69.2	94	28/11/21 15:34:18	67.2
40	28/11/21 15:20:48	81.9	95	28/11/21 15:34:33	71.9
*41	28/11/21 15:21:03	71.5	96	28/11/21 15:34:48	68.1
42	28/11/21 15:21:18 28/11/21 15:21:33	70.5	97	28/11/21 15:35:03	68.9
43	28/11/21 15:21:48	69.1	98	28/11/21 15:35:18	73.9
44	28/11/21 15:22:03	72.5	99	28/11/21 15:35:33	73
45	28/11/21 15:22:18	66.9	100	28/11/21 15:35:48	68
46 47	28/11/21 15:22:16	72.2	101	28/11/21 15:36:03	69.7
48	28/11/21 15:22:48	66.4	102	28/11/21 15:36:18	67
49	28/11/21 15:23:03	67.2	103	28/11/21 15:36:33	71.6
50	28/11/21 15:23:18	65.9	104	28/11/21 15:36:48	66.3
51	28/11/21 15:23:33	75.5	105	28/11/21 15:37:03	78.2
*52	28/11/21 15:23:48	81.6	106	28/11/21 15:37:18	76.4
53	28/11/21 15:24:03	70.9	1		
33	20/11/21 10.24.00	, 0.0			



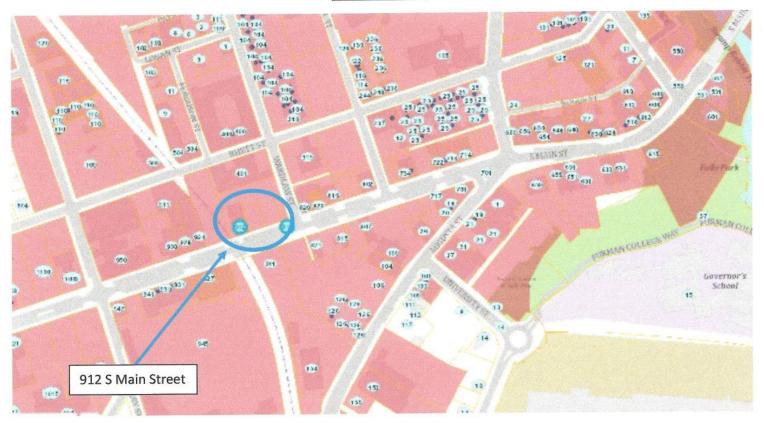
107	28/11/21 15:37:33	72.9
108	28/11/21 15:37:48	71.7
109	28/11/21 15:38:03	75.3
110	28/11/21 15:38:18	76.5
111	28/11/21 15:38:33	75.8
112	28/11/21 15:38:48	78.3
113	28/11/21 15:39:03	69.7
*114	28/11/21 15:39:18	80.6
115	28/11/21 15:39:33	75
116	28/11/21 15:39:48	77.6
117	28/11/21 15:40:03	78.8
*118	28/11/21 15:40:18	81.5
119	28/11/21 15:40:33	69.5
120	28/11/21 15:40:48	70.4
121	28/11/21 15:41:03	74.7
122	28/11/21 15:41:18	63.7
123	28/11/21 15:41:33	68.4
124	28/11/21 15:41:48	68.3
125	28/11/21 15:42:03	73.1
126	28/11/21 15:42:18	64.7
127	28/11/21 15:42:33	69.6
128	28/11/21 15:42:48	76.9
129	28/11/21 15:43:03	74.1
130	28/11/21 15:43:18	63.9
131	28/11/21 15:43:33	61.8
96	Average dBA	71.11

## Yee-Haw Brewing Company (TABLE 3)

Noise(dBA)	Intervals(sec)
78.9	950ms
76.9	950ms
77.2	950ms
77.6	950ms
76.1	950ms
78.6	950ms
75.9	950ms
77.5	950ms
77.7	950ms
76.8	950ms
77.2	950ms
77.8	950ms
79.6	950ms
78	950ms
77.5	950ms
77.9	950ms
78.3	950ms
79	950ms
79.4	950ms
79.6	950ms
Average dBA	77.78



#### APPENDIX A



Central Business District (C-4) Zoning (19-3.2.2)

#### (K) C-4: Central business district.

- (1) Purpose. The C-4 district is intended to preserve downtown Greenville as the city's center accommodating a unique, high-intensity mix of office, service, retail, entertainment, cultural, government, civic, light manufacturing, and residential uses. The intent of the district is to preserve and encourage pedestrian-oriented development, including specialty and neighborhood-oriented retail and higher density residential options. District uses and standards are also intended to encourage future development in a manner compatible with the existing and historic built-environment and with nearby residential areas.
- (2) District-specific development standards. All demolition, new construction, additions, and all exterior changes to existing structures in the C-4 district shall comply with the terms and conditions of a certificate of appropriateness issued pursuant to the procedures set forth in subsection 19-2.3.8, certificate of appropriateness, and in accordance with the central business district design guidelines.



#### APPENDIX B

Sec. 16-100. - Measurement of noise level; establishment of prima facie violation.

- (a) A prima facie violation of section 16-92 shall be established whenever a measurement of the offending noise shall be taken in accordance with this division and shown to produce a level of noise in excess of the guidelines of the chart contained in this section. The inference established by the chart shall be subject to rebuttal based on the time, place and circumstances of the occurrence.
- (b) Noise levels identified in the chart of guidelines shall be measured in decibels and A-weighted, with the unit of measurement being designated as dB(A). For the purpose of determining dB(A)s, the noise shall be measured on the A-weighting scale and the slow meter response on a sound level meter of standard design and quality having characteristics established by the American National Standards Institute (ANSI).
- (c) Measurements recorded shall be taken so as to provide a reasonable representation of the sound being measured with due regard to the location on the premises where the noise is heard by any person making a complaint. Precise positioning of the meter is not required.
- (d) Guideline measurements establishing a prima facie violation are as follows:

Noise Limit	General, City-Wide	Central Business District
Day-time definition	7:00 a.m.—	7:00 a.m.—
	10:00 p.m.	10:00 p.m.
Day-time noise limit	60	80
Night-time noise limit	55	75

#### NOTES:

- (1) dB(A) readings on streets, sidewalks and public property in the central business district will be made at least 25 feet away from the privately owned premises from which the noise is generated, or 25 feet from the source if generated on public property.
- (2) dB(A) readings in parks and recreational areas outside the central business district will be made at least 100 feet away from the location from which the noise is generated.

(Code 1985, § 7-2-12; Code 1997, § 16-100; Ord. No. 96-26, § 2(7-2-12(i)), 4-22-1996; Ord. No. 2004-11, 2-9-2004)



#### APPENDIX C

Sec. 16-91. - Definitions.

The following words, terms and phrases, when used in this division, shall have the meanings ascribed to them in this section, except where the context clearly indicates a different meaning. Except as otherwise provided, all words in this division shall be given their ordinary and customary meaning.

Ambient noise means the generally prevailing sound or combination of sounds at the location where a listener receives the sound of the noise about which a complaint is being made. It is the sound or combination of sounds which a person of ordinary sensibilities would reasonably expect to encounter at the location in the ordinary and customary use of the premises.

Central business district (CBD) means the downtown area, more particularly identified as zoning district C-4, as may from time to time be amended or adjusted under the city's zoning ordinances.

(Code 1985, § 7-2-12; Code 1997, § 16-91; Ord. No. 96-26, § 2(7-2-12(k)), 4-22-1996; Ord. No. 2004-11, 2-9-2004)



#### APPENDIX D

Sec. 16-92. - Prohibited noise generally.

Any noise of such character, intensity or duration which substantially interferes with the comfortable enjoyment of persons of ordinary sensibilities occupying, owning or controlling nearby properties, or persons making use of public properties for their intended purposes, is hereby declared to be unlawful and to be a nuisance, and is prohibited.

(Code 1985, § 7-2-12; Code 1997, § 16-92; Ord. No. 96-26, § 2(7-2-12(a)), 4-22-1996; Ord. No. 2004-11, 2-9-2004)



#### APPENDIX E

#### Sec. 16-94. - Specific noises prohibited.

- (a) Operation of certain instruments, devices and equipment. Nuisance noises shall include, but not be limited to, the use or operation of the following instruments, devices or pieces of equipment when operated in the manner prohibited by section 16-92:
  - (1) Musical instruments.
  - (2) Radios, receivers, stereos, televisions, disc players, tape players and comparable mechanical and electronic devices which produce sound.
  - (3) Loudspeakers, amplifiers or other devices which enhance or influence the level of sound in any way.
  - (4) Mechanical devices operating by compressed air, such as pneumatic drills and jackhammers.
  - (5) Horns, sirens and signal devices using loud, brash or harassing noises, whether on vehicles or otherwise.
  - (6) Motorized vehicles in operation, regardless of location, without mufflers or with ineffective mufflers or when there is rapid throttle advancing ("revving").
  - (7) The human voice when used to yell, shout, scream or the like.
  - (8) When operated at night, construction machinery, heavy duty equipment used in street repair and maintenance, and domestic and commercial power tools, unless a permit is obtained.
- (b) Continuous or repeated noises. Regardless of the level of sound, the following shall be deemed a nuisance and shall be prohibited under section 16-92:
  - (1) To keep any animal, including a bird, causing a frequent or long continued noise, such as barking, howling or screeching, disturbing the comfort and repose of any person of ordinary sensibilities in the immediate vicinity.
  - (2) To install or operate a burglar alarm system which uses an audible warning or bell without a functioning device that will shut off the warning or bell within 20 minutes after application of the system when the alarm cannot be readily or conveniently silenced manually by persons who are disturbed by its activation. Each activation of such an alarm that continues beyond 20 minutes shall be deemed a separate offense.

(Code 1985, § 7-2-12; Code 1997, § 16-94; Ord. No. 96-26, § 2(7-2-12(c), (d)), 4-22-1996; Ord. No. 2004-11, 2-9-2004)



#### **APPENDIX F**

#### Sec. 16-95. - Exemptions.

The following noises shall be exempt from the prohibitions of section 16-92, even when they cause a disturbance:

- (1) Other code provisions notwithstanding, the sound produced by construction machinery, heavy duty equipment, and machines and equipment used for construction, repair, cleaning, and maintenance of buildings, streets, or public or private premises when operated between the hours of 7:00 a.m. and 9:00 p.m. Monday through Friday and between the hours of 8:00 a.m. and 7:00 p.m. on Saturdays and 9:00 a.m. and 7:00 p.m. on Sundays. Such devices shall nevertheless be subject to the administrative stop order provisions of section 16-98.
- (2) The sound produced by horns, sirens and alarms used with authorized emergency vehicles or otherwise used as safety devices to alert persons to danger or attempted crime; however, this exemption shall not apply to improperly operating burglar alarms as identified in section 16-94(b)(2).
- (3) The sound produced by emergency repair measures necessary to restore public utilities, or to restore property to a safe condition, or to protect persons or property from imminent danger, following a fire, accident or natural disaster.
- (4) The sound produced by bells or chimes or other carillon instruments when used to signify the passage of hour, half-hour or quarter-hour components, or to commemorate a wedding, funeral or similar event, including regular religious services, provided the sounds do not exceed five continuous minutes in duration in any onehour period.
- (5) The sound produced by the following, provided there is compliance with any federal regulations applicable to the noise:
  - Aircraft in flight or in operation at an airport;
  - Railroad equipment in operation on railroad rights-of-way; or
  - Motor vehicles, otherwise in lawful operation, on all public streets and highways.



#### APPENDIX F

- (6) The sound of water splashing produced by any waterfall, stream, decorative water fountain or irrigation device when established or operated in an ordinary and customary manner.
- (7) The unamplified sound emanating from a ballpark, playing field, stadium or comparable outdoor facility designed and intended for recreational or sports activity when used for organized exhibitions or participatory sports or recreational activities.

(Code 1985, § 7-2-12; Code 1997, § 16-95; Ord. No. 96-26, § 2(7-2-12(e)), 4-22-1996; Ord. No. 2004-11, 2-9-2004; Ord. No. 2014-80 , 9-8-2014; Ord. No. 2021-21 , § 1, 4-12-2021)



#### APPENDIX G

Sec. 16-99. - Special provisions for central business district.

Recognizing that the central business district is a place of mixed uses and close proximity, the intent of this division is that recognition be made of the fact that people occupying premises in the central business district must reasonably expect a greater likelihood of audible sounds from nearby locations than people residing in other districts. However, no person providing or permitting musical performances or other entertainment activities in the central business district should do so in a manner which causes undue hardship or disturbance of persons making lawful use of nearby premises, and the standards set forth in this division are a reasonable measure for determining undue hardship or disturbance in the central business district.

(Code 1985, § 7-2-12; Code 1997, § 16-99; Ord. No. 96-26, § 2(7-2-12(h)), 4-22-1996; Ord. No. 2004-11, 2-9-2004)

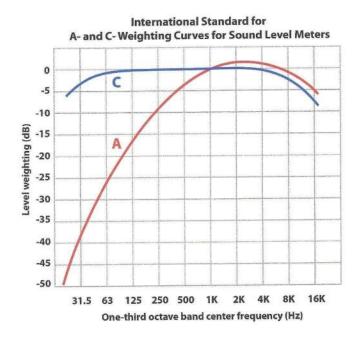


#### APPENDIX H

Frequency-Weighting Sound Level Measurements: A-weighting dB(A) vs. C-weighting dB(C)

The A-weight measures the risk of hearing loss. Specifically, it helps determine the allowable noise exposure by a time-weight dBA average sound level or by a maximum daily dose of noise.

Decibel readings for music are typically done with two different measurements: dBA and dBC. We also call these A-weighted and C-weighted decibels. They both measure SPL but use different frequency curves to weight the reading.



Sound levels are often measured using a frequency-weighted filter, which emulates the frequency sensitivity of the human ear. This frequency-weighting is referred to as the "Ascale" (dBA). Most instrumentation for measuring sound has the capability to weight all the component frequencies of a sound and sum them into a single number; sounds measured in this way are designated in units of A-weighted decibels dBA. A dBA spectral-sum sound pressure level is a reasonable single-number representation of the perceived overall loudness of a complex sound that contains multiple different frequencies. For this reason, most guidelines and limits for noise outdoors or indoors, such as ordinances, regulations and By-laws, are specified in terms of a single-number dBA level.

The decibel scale is logarithmic. Zero dBA corresponds to the threshold of hearing (auditory threshold). 130 dBA is about the threshold of pain.



#### APPENDIX H

The human ear is more sensitive to sound in the 1 to 4 kHz frequency range than to sound at very low or very high frequencies.

The **EPA Equivalent Sound Level - L\_{eq} -** quantifies the noise environment to a single value of sound level for any desired duration.

Equivalent Sound Level -  $L_{eq}$  - quantifies the noise environment to a single value of sound level for any desired duration. It is designed to represent a varying sound source over a given time as a single number.  $L_{eq}$  is also sometimes known as Average Sound Level

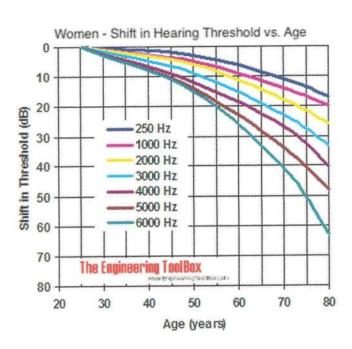
The *hearing threshold* is the minimum sound level a person's ear is able to detect any sound. For adults - 0 dB is the reference level.

The hearing threshold is normally reduced with age as indicated below:

#### Men

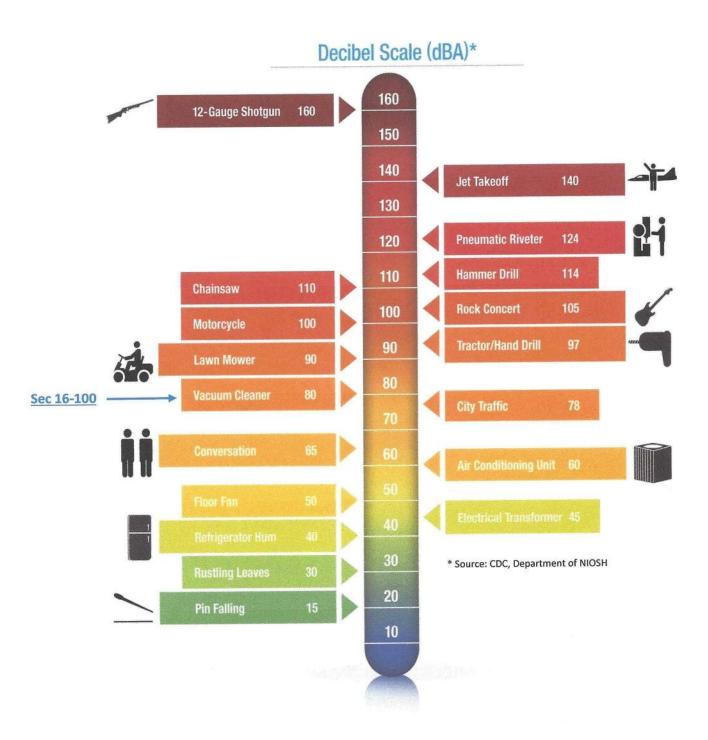
#### Men - Shift in Hearing Threshold vs. Age 0 10 20 Shift in Threshold (dB) 250 Hz 30 1000 Hz 2000 Hz 40 3000 Hz 4000 Hz 50 5000 Hz 6000 Hz 60 70 The Engineering ToolBox 80 70 20 30 40 50 60 Age (years)

#### Women





#### **APPENDIX I**



#### **Parking Agreement**

This agreement is made on the 22nd of November 2021, between **Southern Valet LLC** a corporation organized and existing under the laws of the state of South Carolina. With its principal office located in Greenville, South Carolina referred to as the Lessee, and **ABW Greenville LLC d/b/a New Realm Brewing Company**, a corporation organized and existing under the laws of the state of South Carolina and its principal office to be located at 912 South Main Street Greenville, South Carolina. Referred to herein as the Lessor.

Whereas, Lessor and Lessee shall agree upon a Non-Disclosed cost to provide to the Lessee the required amount of parking spaces confirmed by the Greenville BZA (municipality) through one of their many reserved parking site located in and around the West End of Greenville, SC that are controlled and contracted by the Lessor.

Whereas, Lessee shall agree to provide Lessor valet parking to Lessor's customers, provide Lessee has the man power to provide such services and the parties agree upon the Non-Disclosed price to provide such service.

Now, therefore, for and in consideration of the mutual covenants contained in this Agreement, and other good and valuable consideration, the receipt and sufficiency of which is hereby acknowledge, the parties agree as follows:

1. Terms of Agreement:

The term of this agreement shall commence as of October 1st, 2022 and shall continue for a duration of 6 months with multiple (6 month) options, or so long as the need for parking is required. No written or verbal notice is required for renewal options to commence. A continuation of this Agreement will be provided between the Lessee and Lessor until email or written notice to terminate is provide 30 days prior to termination date.

#### 2. Insurance:

The parties agree to carry the necessary insurance as commonly required by such an Agreement.

3. Lessor Right of Access:

Lessor shall have the right to enter the parking lot at any time to inspect the Parking Lot and to determine whether Lessor is complying with all its obligations under this Agreement.

#### 4. Notices:

Any notice provided for or concerning this Agreement shall be in writing and shall be deemed sufficiently given when sent by certified or registered mail if sent to the respective address of each party as set forth at the beginning of this Agreement.

#### 5. Termination:

Should additional parking become available or not become available, either party may terminate this agreement at any time for any reason so long as either party provides notice by email or written mail to other party 30 days prior to the termination date.

6. Governing Law:

This Agreement shall be governed by, construed, and enforce in accordance with the laws of South Carolina.

7. Assignment of Rights:

The rights of each party under this Agreement are personal to that party and may not be assigned or transferred to any other person, firm, corporation, or other entity without the prior express, and written consent of the other party.

8. In this Agreement, any reference to a party includes that party's heirs, executors, administrators, successors, and assigns.

WITNESS our signatures as the day and date first above stated.

Lessor:

ABW Greenville LLC d/b/a New Realm Brewing Company

By Brian McAlpine

Its CFO

Signature of Officer

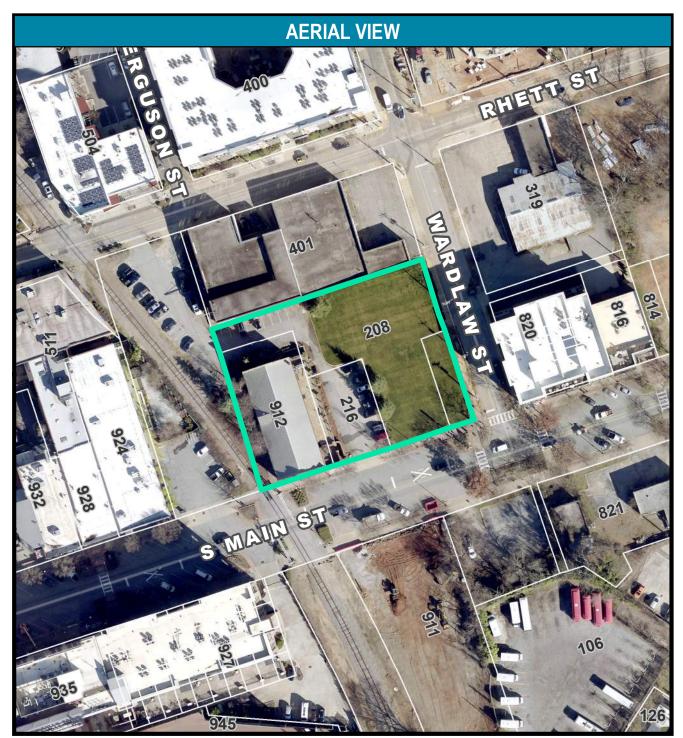
Lessee:

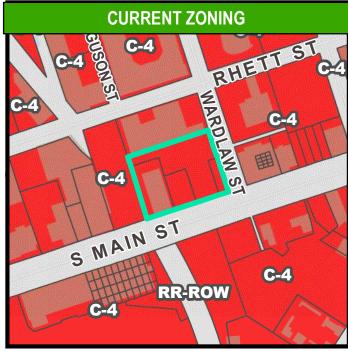
Southern Valet LLC.

.. .

Signature of Officer

## S 21-795 • 912 S. MAIN STREET



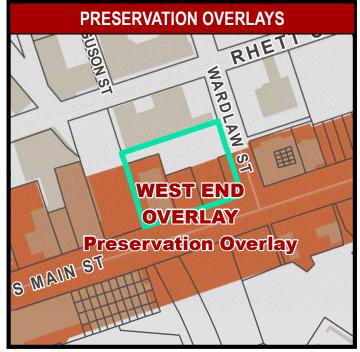




### S 21-795 • 912 S. MAIN STREET









Office Use Only:	
Application#	Fees Paid
Date Received	Accepted By

# APPLICATION FOR SPECIAL EXCEPTION CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT/PERMITTEE*: Jennifer Kelly Owher / Wostale Montesson Name  Nam
permit may be limited to this entity.  Name  Name  Non-essori  Academy  Academy  Name  Non-essori  Academy
APPLICANT'S REPRESENTATIVE:
MAILING ADDRESS: 109 North Leach St. Greenville SC 29601
PHONE: 8642308568 EMAIL: jkelly@umagreenville.com
PROPERTY OWNER: Kellwood Holdings LLC
MAILING ADDRESS: 21 Paddington Avenue Greenville SC 29609
PHONE: 8644209899 EMAIL: jkelly@umagreenville.com
STREET ADDRESS: 100 Mocife Lacel Committee Com
STREET ADDRESS: 109 North Leach Street Greenville SC 2960)
TAX PARCEL #: 0078000701400 ACREAGE: 52 ZONING DESIGNATION: RDV
REQUEST  Refer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municode.com/library/)
DESCRIPTION OF PROPOSED LAND USE: School (Private)
19-4.2.3(c) - educational facility
1

#### **INSTRUCTIONS**

<sup>1.</sup> The application and fee, **made payable to the City of Greenville**, must be received by the planning and development office no later than 5:00 pm of the date reflected on the attached schedule.

- 2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a special exception). See also Section 19-2.3.5, Special Exception Permit, for additional information. You may attach a separate sheet addressing these questions.
- 3. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.
- 4. You must attach the required application fee: \$250.00
- 5. The administrator will review the application for "sufficiency" pursuant to Section 19-2.2.6, Determination of

"insufficient", the administrator will contact the applicant to requivous are encouraged to schedule an application conference application for "sufficiency" at the time it is submitted. Call	est that the applicant resolve the deficiencies.
6. You must post the subject property at least 15 days (but not more the	nan 18 days) prior to the scheduled hearing date.
'Public Hearing' signs are acknowledged as received by the	
Applica	under L Kelly ant Signature
7. Please read carefully: The applicant and property owner aff application; including any/all supplemental information is true an have provided full disclosure of the relevant facts.	firm that all information submitted with this d correct to the best of their knowledge and they
In addition the applicant affirms that the applicant or someone acreasonable effort to determine whether a deed or other documer that preclude or impede the intended use and has found no reco	
If the planning office by separate inquiry determines that such a the applicant does not withdraw or modify the application in a tim terminated or waived, then the planning office will indicate in its granting the requested change would not likely result in the bene	restriction exists, it shall notify the applicant. If nely manner, or act to have the restriction
To that end, the applicant hereby affirms that the tract or parcel or is not restricted by any recorded covenant that is contrary activity.	of land subject of the attached application is to, conflicts with, or prohibits the requested
Jerrigh X Kelly	APPLICANT / REPRESENTATIVE SIGNATURE DATE
Jemofer 2 Kelly	PROPERTY OWNER SIGNATURE
Chrolet Kell	DATE
11/8/21	

#### APPLICANT RESPONSE TO SECTION 19-2.3.5(D)(1), STANDARDS - SPECIAL EXCEPTION

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN SECTION 19-4.3, USE SPECIFIC STANDARDS.

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.

4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING: VISUAL IMPACTS; SERVICE DELIVERY; PARKING AND LOADING; ODORS; NOISE; OLORS; NOISE; NUISANCE.

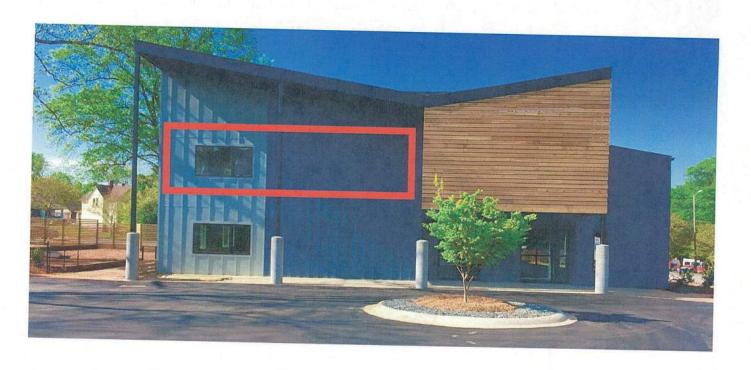
# Applicant Response from Upstate Montessori Academy at 109 North Leach Street Greenville, SC 29601

- 1. We are requesting a special exemption for our private school that is located in downtown Greenville. It has come to our attention that when applying to the city with the request for finishing the upstairs in the fall of 2021 that our building was improperly recorded with the city as a daycare. The original builder Cely Construction listed our facility as a daycare on our original building permit number 15-1203. Section 19-4.2.3 B (1) allows for a daycare to be constructed and operated on our property. However, we are a private school and have always functioned as a private school.
- 2. When we built our facility in October 2015 June 2016 our property was zoned C2. The current zoning is now RDV. Under article 19-4.2.3 (C) with the City of Greenville Educational facilities public or private can be operated at our current property address. We are not adding onto the footprint of our current facility with phase two. Our request will allow us to finish out the second story of our building which has always been there.
- 3. We are currently full with enrollment of children 2K 3rd grade. Our additional classrooms that will be added upstairs will allow for us to continue to serve our community by adding additional students to our program. Since we have always functioned as a private school we would not be diminishing the property value of ours or other surrounding properties in the West End.
- 4. We are not adding on to our building with an additional foot print. We are just opening up the upstairs and completing it to be used for additional classrooms. Our original permit number from 2015 showed the future classrooms that would be finished out when Upstate Montessori Academy needed the room to grow and add more classrooms. This would not be creating a nuisance to surrounding properties.

# Current GIS of Upstate Montessori Academy at 109 North Leach Street

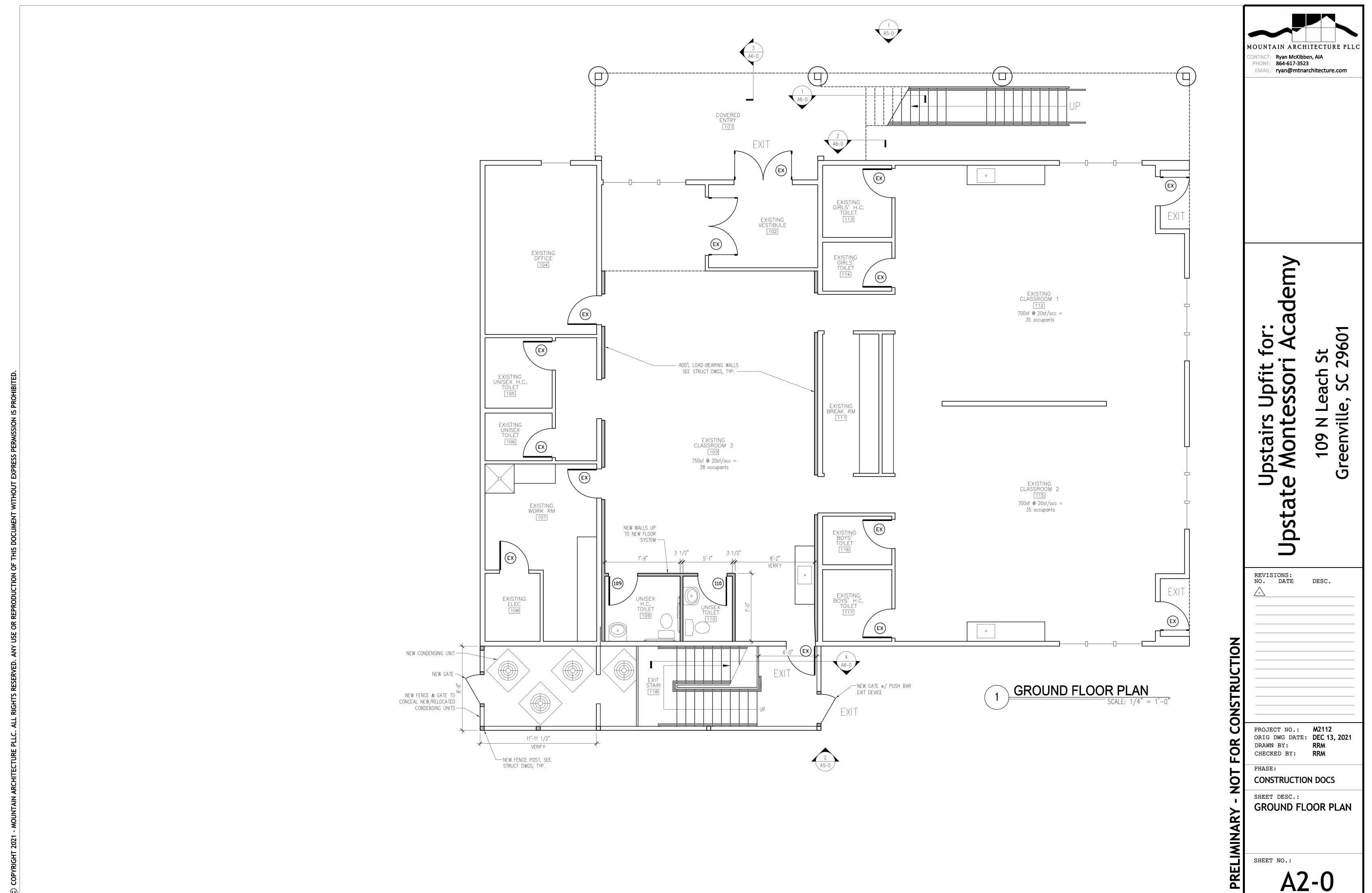


Photo of Upstate Montessori Academy right before completion in May 2016. Additional space for classrooms is already there. Please see read box for space to add 2nd story classrooms.



Interior photo of upstairs classrooms (from red box in above photo) that need to be completed. This is how they were left after we completed the building phase 1 in June 2016. This was how our permit number 15-1203 required the 2nd story of the building to be completed until we went in and did phase two which will require adding stairwells for access to the 2nd story classrooms and finishing them to be operable.



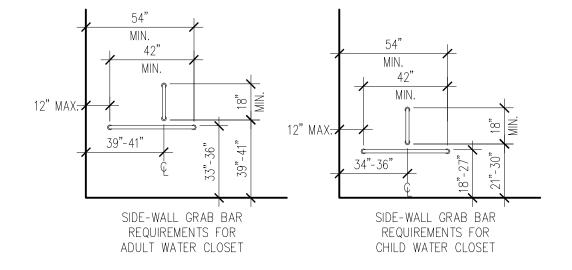


# RESTROOM FIXTURE SCHEDULE

O -FIXTURE TAG

	- TINTONE TAG
LTR	DESCRIPTION
$\otimes$	WATER CLOSET, SEE NOTES BELOW.
₿	PORCELAIN WALL-MTD ADA COMPLIANT VANITY, TOP AT 30" AFF MAX (CHILDREN) OR 34" AFF MAX (ADULT) w/ ADA COMPL PADDLE FAUCET HANDLES
©	AMERICAN SPECIALTIES CONCEALED MOUNTING 3200 SERIES SIDE WALL 42"L S.S. GRAB BAR PER DIAGRAMS BELOW & BACK WALL 36"L S.S. GRAB BAR AT SAME HT, 12" MAX. FROM CORNER
0	BOBRICK B-686 TOILET TISSUE DISPENSER (SEE NOTE 3)
(Ē)	AMERICAN SPECIALTIES CONCEALED MOUNTING 3200 SERIES 18"L S.S. VERT GRAB BAR (SEE DIAGRAMS BELOW)
(F) (G)	BOBRICK B-270 S.S. FEM. NAPKIN DISPOSAL UNIT (SEE NOTE 3)
©	BOBRICK B-290 1836 WELDED S.S. FRAME MIRROR
$\oplus$	BOBRICK B-72974 AUTO SURFACE-MTD ROLL TOWEL DISPENSER (MOUNT SENSOR @ 46" AFF), 6-VOLT DC POWER SUPPLY PREFERRED.
0	H.C. RESTROOM SIGN w/ BRAILLE LETTERING @ 48" AFF
⊗	GOJO LTX-12 TOUCH-FREE AUTO SURFACE-MTD SOAP DISPENSER (MOUNT SENSOR @ 46" AFF).
$\mathbb{O}$	WATER HEATER, SEE PLUMBING DWGS
I	

- 1. SUFFICIENT BLOCKING SHALL BE INSTALLED IN WALLS AS NECESSARY
- FOR MOUNTING GRAB BARS & OTHER BATHROOM FIXTURES.
  2. INCLUDE HEAVY DUTY OPEN-FRONT TOILET SEAT. MTG HEIGHT SHALL PUT TOP OF TOILET SEAT BETWEEN 17-19" AFF FOR ADULT TOILET,
- AND TOP OF TOILET SEAT BETWEEN 11-17" AFF FOR CHILD TOILET. 3. PROVIDE MINIMUM 1-1/2" CLEARANCE BETWEEN BOTTOM OF GRAB BAR & TOP OF PROTRUDING DISPENSER.



#### GENERAL NOTES:

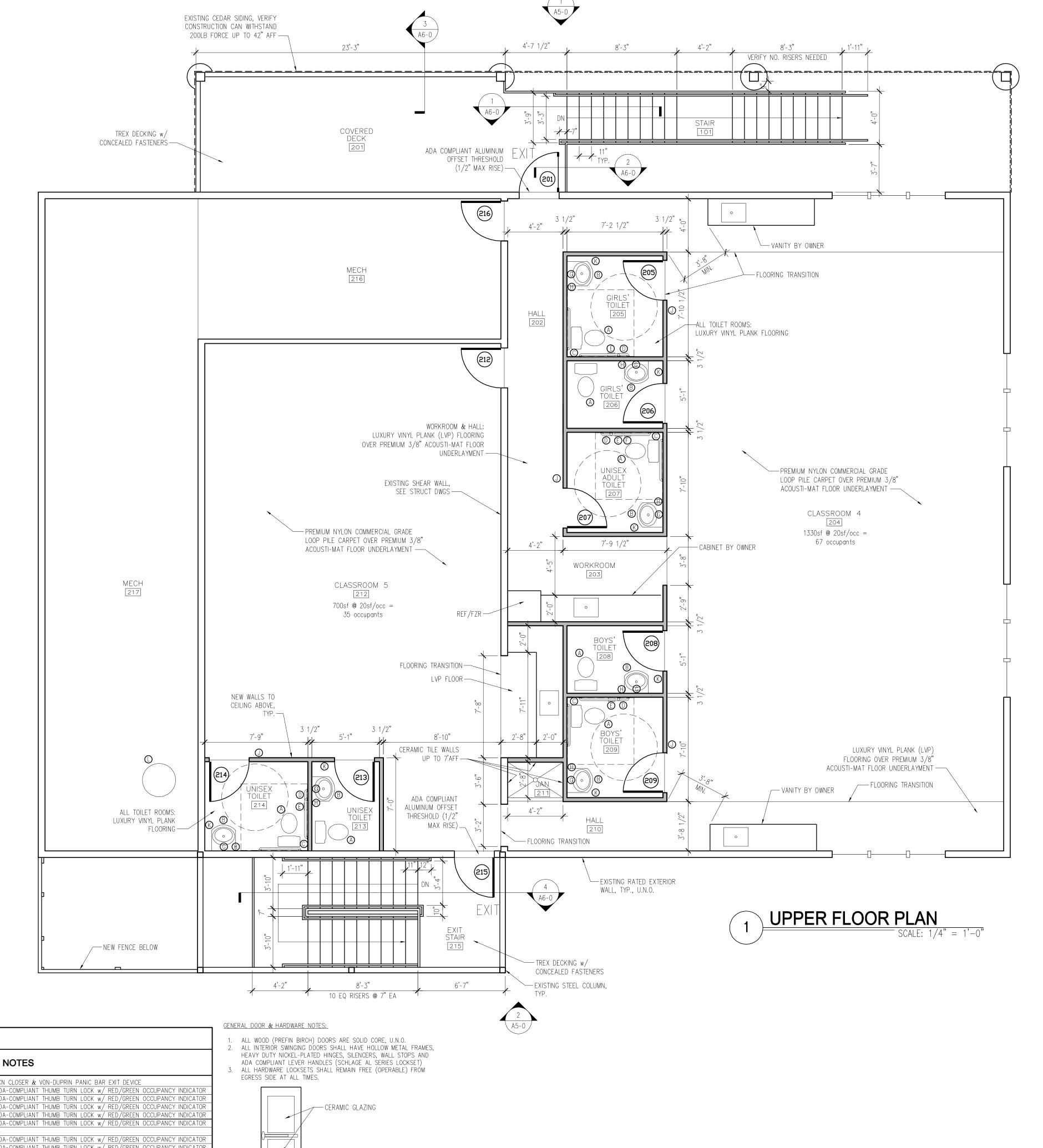
1. THESE DRAWINGS PROVIDE MINIMUM INFORMATION AND RELY ON INDUSTRY STANDARD PRACTICES TO GOVERN CONSTRUCTION ACTIVITIES. CONTRACTOR IS RESPONSIBLE TO SUPERVISE CONSTRUCTION ACTIVITIES TO GUARANTEE BEST PRACTICES ARE EMPLOYED.

2. CONTRACTOR SHALL BECOME FAMILIAR WITH EXISTING SITE CONDITIONS AND SHALL COORDINATE ALL WORK

- REPRESENTED BY THE DRAWINGS. 3. CONTRACTOR SHALL TAKE NECESSARY MEASURES TO COORDINATE NEW WORK WITH EXISTING UNDERGROUND AND/OR EMBEDDED MATERIALS, AND OTHER SYSTEMS AND MATERIALS NOT SHOWN IN THESE DRAWINGS. 4. IN ORDER TO PRESERVE INTEGRITY OF EXISTING 2 HR EXTERIOR WALLS, ALL BUILDING MATERIALS AT EXTERIOR WALLS SHALL BE NON-COMBUSTIBLE, AND WOOD FRAMING/BLOCKING SHALL BE FIRE-RETARDANT
- TREATED WOOD, TESTED & LABELED IN ACCORDANCE WITH ASTM E84 OR UL 723 WITH A LISTED FLAME SPREAD INDEX OF 25 OR LESS. SEE IBC SECTION 2303.2 FOR ADD'L REQUIREMENTS. 5. ALL MATERIALS, WORKMANSHIP, AND DESIGN SHALL CONFORM TO THE 2018 INTERNATIONAL BUILDING CODE, 2018 INTERNATIONAL MECHANICAL CODE, 2018 INTERNATIONAL PLUMBING CODE, AND LATEST EDITION OF THE NATIONAL ELECTRICAL CODE. AT ARCHITECT'S DISCRETION, WORK NOT CONFORMING TO THE IBC MAY . CONTRACTOR SHALL COMPLY WITH ALL APPLICABLE CODES AND ORDINANCES.

THE ARCHITECT SHALL NOT BE RESPONSIBLE FOR THE MEANS, METHODS TECHNIQUES, SEQUENCES OR

- PROCEDURES OF CONSTRUCTION SELECTED BY THE CONTRACTOR OR THE SAFETY PRECAUTIONS AND PROGRAMS INCIDENTAL TO THE WORK OF THE CONTRACTOR. THE ARCHITECT SHALL NOT BE RESPONSIBLE FOR THE FAILURE OF THE CONTRACTOR TO PERFORM THE CONSTRUCTION WORK IN ACCORDANCE WITH THE DRAWINGS. THE COSTS OF ANY TESTS OR WORK REQUIRED BECAUSE OF THE CONTRACTOR'S FAILURE TO PERFORM IN ACCORDANCE WITH THE DRAWINGS SHALL BE BORNE BY THE CONTRACTOR.
- 8. IT IS THE RESPONSIBILITY OF THE CONTRACTOR TO COORDINATE ALL DIMENSIONS WITH EACH FABRICATOR AND TO NOTIFY THE ARCHITECT OF ANY DISCREPANCIES PRIOR TO CONSTRUCTION/FABRICATION. 9. CONTRACTOR SHALL COORDINATE ALL ROOF, SLAB AND WALL OPENINGS AND ROUGH-INS.
- 10. DO NOT SCALE DRAWINGS.
- 11. DIMENSIONS ARE SHOWN FROM FACE OF FRAMING, U.N.O. 12. INSTALL 5/8" MOISTURE RESISTANT GYPSUM BOARD IN WET LOCATIONS. INSTALL 5/8" TYPE "X"
- 13. WALLS BORDERING CONFERENCE ROOMS, RESTROOMS, AND OFFICES SHALL HAVE CAVITIES FILLED WITH MINERAL WOOL SOUND BATT INSULATION.



ELEV "A"

DOOR SCHEDULE ### -DOOR TAG DOOR |DOOR | ROOM NAME HARDWARE **FRAME NOTES** SET TYPE NO. & NO. |ELEV.| MAT'L | FINISH SIZE UL GLAZ IISEX ADULT TOILET 3'-0" x 6'-8" x 1 3/4" THK DA-COMPLIANT THUMB TURN LOCK W/ RED/GREEN OCCUPANCY INDICATOR H.M. PRIVACY '-0" x 6'-8" x 1 3/4" THK YS TOILET RM 208 STAIN PRIVACY TOILET RM 209 PRIVACY 7'-0" x 6'-8" x 1 3/4" THK 3'-0" x 6'-8" x 1 3/4" THK 5'-0" x 6'-8" x 1 3/4" THK ASSROOM 21 CLASSROOM H.M. DA-COMPLIANT THUMB TURN LOCK w/ RED/GREEN OCCUPANCY INDICATOR
DA-COMPLIANT THUMB TURN LOCK w/ RED/GREEN OCCUPANCY INDICATOR
CN CLOSER & VON-DUPRIN PANIC BAR EXIT DEVICE PRIVACY PREFIN H.M. NTRY/PANIC E STOREROOM PRIVACY DA-COMPLIANT THUMB TURN LOCK w/ RED/GREEN OCCUPANCY INDICATOR -COMPLIANT THUMB TURN LOCK W/ RED/GREEN OCCUPANCY INDICATOR

PHASE:

**PRELIMIN** 

**ONSTRUCTION** 

PROJECT NO.: M2112 ORIG DWG DATE: DEC 13, 2021 DRAWN BY: RRM CHECKED BY: RRM

REVISIONS:

NO. DATE

MOUNTAIN ARCHITECTURE PLLC

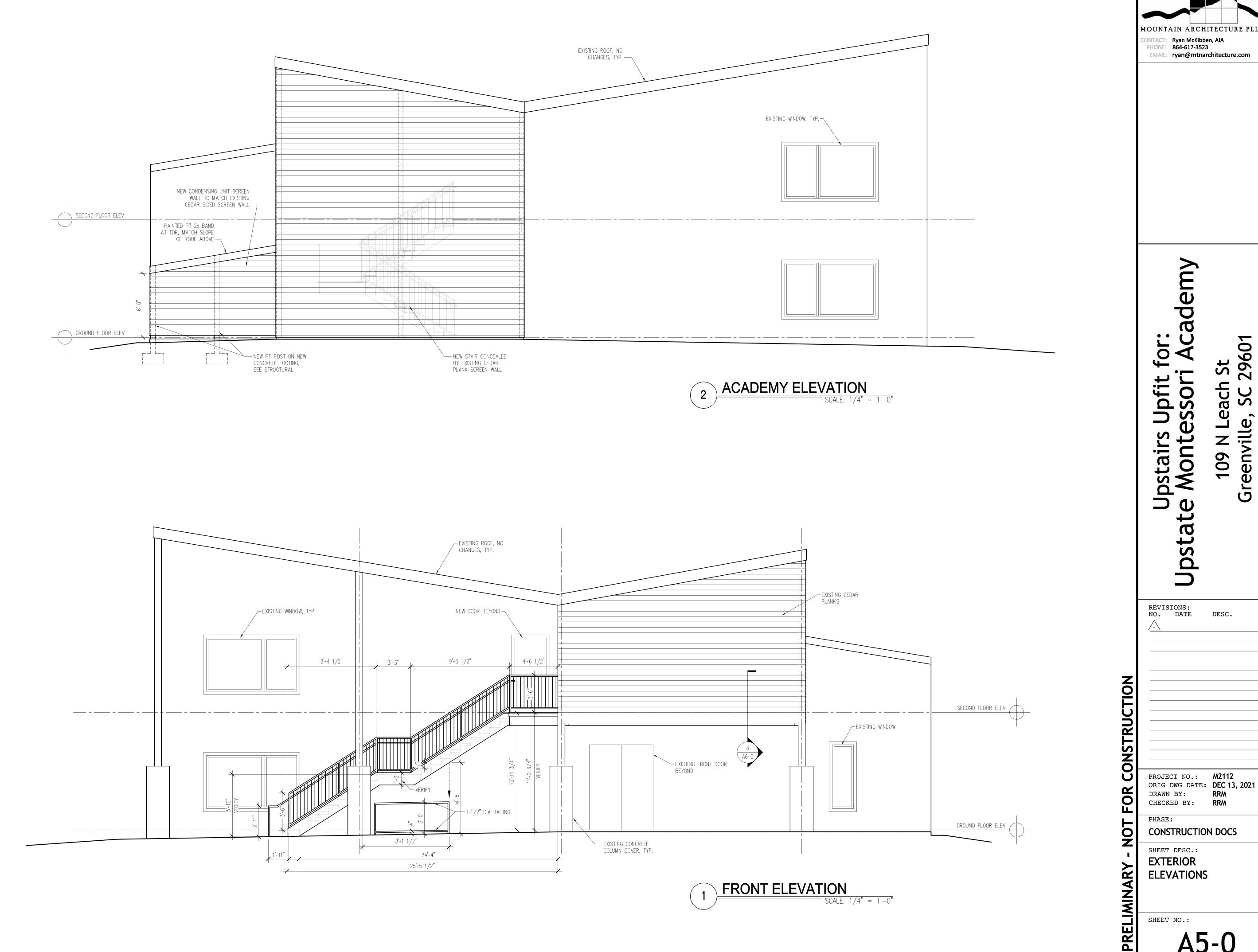
EMAIL: ryan@mtnarchitecture.com

CONTACT: Rvan McKibben, AIA PHONE: 864-617-3523

**CONSTRUCTION DOCS** 

SHEET DESC.: UPPER FLOOR PLAN, DOOR SCHEDULE, **RESTROOM FIXTURE SCHEDULE** 

SHEET NO.:



SHEET NO.:

